

YEALANDS

ESTATE

SINGLE VINEYARD



Albariño

— 2025

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breathtaking vistas of rolling hills and wild coastline define our wines. The strong offshore winds encourage the grapes to grow small with thickened skins and wonderfully concentrated characteristics. Yealands Estate Single Vineyard wines are the truest expression of our coastal location, showcasing our unique environment and diversity of flavours across this singularly incredible vineyard.

Tasting Note

- Bouquet:** The nose is fragrant and expressive, showing ripe apricot and white peach, layered with orange blossom and lifted by hints of citrus zest. Subtle mineral undertones reflect the coastal influence of its growing environment.
- Palate:** The palate is bright and textural, with layers of stone fruit and citrus balanced by delicate floral notes. A fine saline thread adds complexity, leading to a long, refreshing mineral finish.
- Food Match:** A natural partner for freshly prepared ceviche or green-lipped mussels. It also pairs beautifully with seasonal asparagus, chargrilled kumara, or a wedge of creamy New Zealand goats cheese.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Enjoy now, or cellar for 3-4 years.

Vintage Summary

Vineyard: Marfells, Seaview Vineyard | **Aspect:** North facing slope |
Soil: Windblown loess **Elevation:** 160m | **Distance from sea:** 4500m

2025 was a season of generosity, both in the vineyard and in the glass. Across our Seaview vineyards in the Awatere Valley we were fortunate to see yields above the long-term average. An excellent flowering set the stage for the season, followed by a classic Indian summer. Warm but not excessive heat, combined with well-timed rainfall, kept canopies healthy and supported even, steady ripening. A cooler spell in January was balanced by optimal conditions through late summer and early autumn, with warm days and cool nights enhancing flavour development and acid retention.

Viticulture

Our Seaview Vineyard in the Awatere Valley is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours.

The Albariño vines were planted in 2019 atop the Seaview cliffs on a north facing slope. The soil is predominantly windblown loess, bringing mineral characteristics to this wine.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 1st - 5th April 2025

Winemaking Analysis: Alc 12.5% | pH 3.19 | TA 8.6 | RS 4.0g/l

The Albariño from our Seaview Vineyard was harvested and field-destemmed before remaining in the press for 24 hours. It was then gently pressed, with the juice settled for 72 hours prior to racking. Fermentation was carried out in both stainless steel and seasoned oak barrels using selected yeast strains to heighten varietal expression. Following fermentation, the wine rested on lees with regular stirring for four months to build texture and mouthfeel, while preserving the delicate aromatics of the variety. The final blend was stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH