YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND

Est.08.08.08

YEALANDS Chardonnay

Hawke's Bay 2023

Our wine is inspired by the coast that surrounds us, so close to the ocean that our vines are often misted with sea spray. The beauty of our environment influences how we craft wine, respectful of nature and our land. Yealands believes in sustainable winemaking and creating thoughtfully crafted wines that work in harmony with our landscape.

Tasting Note

Bouquet

A delightful bouquet of peach and citrus notes, complemented by hints of toasted oak and subtle spice.

Palate

The palate reveals flavours of tropical fruit, lemon and a mineral undertone, leading to a crisp and textural finish.

Food Match

Enjoy with roast chicken, pastas with creamy based sauces, and wild mushroom risotto.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 3 years.

Vintage Summary

The Hawkes Bay had an incredibly challenging growing season; with cool conditions throughout summer, coupled with a destructive tropical cyclone that hit in the middle of February. Luckily, where we source our Chardonnay fruit from, was largely spared from the cyclone and with the weather flipping a switch early March, creating more desirable growing conditions, we were able to get healthy ripe fruit with fantastic flavours.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 28th - 30th March 2023

Winemaking Analysis: Alc 12.5% | pH 3.32 | TA 6.3 | RS 1.9 g/l

The fruit was picked at ideal ripeness and gently pressed. The juice was settled and racked off solids then fermented with a range of vessels, temperatures and yeast strains to give complexity of aroma and mouth feel. After aging on yeast lees with regular stirring, the batches were racked, blended, stabilised and filtered prior to bottling.