

**YEALANDS**  
WINES  
MARLBOROUGH ≈ NEW ZEALAND

## YEALANDS Pinot Gris

### Marlborough 2024

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

Elegant aromatics of pear drop, mandarin and fresh Jasmine.

#### Palate

The palate is textural, with excellent fruit sweetness and lingering minerality.

#### Food Match

Enjoy with grilled halloumi, Asian cuisine, chicken and pasta dishes.

#### Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

#### Cellaring Recommendation

Enjoy now, or cellar up to 3 years.

### Vintage Summary

Vintage 2024 was another one for the history books, with a hot, dry summer and low rainfall impacting the Marlborough region. Its a year that can be celebrated for its outstanding quality. Several factors contributed to lower yields, with early spring frosts, cooler temperatures during flowering, and prolonged dry conditions and water restrictions throughout summer and the harvest period.

The unique seasonal conditions of vintage 2024 have produced wines of exceptional quality and showing the wonderful hallmarks that our Marlborough vineyards are known for - highly concentrated flavours, with underlying purity and minerality. We are excited to share them with the world.

### Winemaking

**Winemaker:** Natalie Christensen

**Harvest Date:** 7th March - 27th March 2024

**Winemaking Analysis:** Alc 13.0% | pH 3.3 | TA 6.5 | RS 3.6g/l

Carefully selected parcels of Pinot Gris from our Awatere and Wairau Valley vineyards were used to craft this wine. At the winery, individual parcels of fruit were gently pressed and clarified. The clear juice was then fermented separately using a range of selected yeasts.

A long, cool fermentation in stainless steel tanks retained the vibrant, fresh characters. After fermentation the wine was blended, stabilised, and filtered in preparation for bottling.

