

YEALANDS

ESTATE

SINGLE VINEYARD



Tempranillo

— 2024

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breath-taking 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:** Beautiful lifted bouquet of ripe dark cherries, rosewood and warming hints of Christmas spice - clove, nutmeg and cinnamon.
- Palate:** Layers of dark red fruits and oak spice. Velvety, structured tannins balanced by well-rounded acidity, creating a smooth and harmonious finish.
- Food Match:** Drinks beautifully on its own but pairs effortlessly with Manchego cheese, grilled lamb chops or smoky vegan paella.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Enjoy now or cellar for 3-6 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.

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 key to growing Tempranillo in the Awatere Valley is very sensitive and thoughtful vineyard management. These vines were cropped to one bunch per shoot and the leaves were removed in the fruiting zone during ripening.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 30th April 2024

Winemaking Analysis: Alc 13% | pH 3.89 | TA 4.91 | RS 1.5g/l

Our dedicated Seaview-based team handpicked the grapes carefully out in the vineyard before bringing them into the winery. Once in, the fruit was destemmed and fermented with selected yeast strains, undergoing a warm fermentation with regular cap management to gently extract rich colour and velvety tannins from the skins. After fermentation, the wine was pressed off and matured in French oak barrels for 12 months, allowing it to develop complexity and depth. Finally, the wine was stabilised, filtered, and bottled, ready to share its story with you.



AWATERE VALLEY • MARLBOROUGH