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
The nose shows citrus notes, underpinned with aromas of fresh herbs and blackcurrant leaf.

Palate
The palate is full, lively and balanced with a long, crisp mineral finish.

Food Match
Enjoy with seafood, chicken, salads and pastas.

Dietary Information
Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation
Enjoy now, or cellar up to 2 years.

Vintage Summary
The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum, without having the pressure from weather events like we have experienced in other years.

The resulting wine is showing the wonderful hallmarks that our Awatere vineyards are known for – highly aromatic fruit flavours, with underlying purity and minerality.

Winemaking
Winemaker: Natalie Christensen
Harvest Date: 23rd March - 15th April 2019

Winemaking Analysis: Alc 12.5% | pH 3.14 | TA 7.28 | RS 3.9g/l

Carefully selected parcels of Sauvignon Blanc from our Awatere Valley vineyards were used to craft this wine. The fruit was harvested over a period of twenty days.

At the winery, the fruit was destemmed and gently pressed. Each of the individual parcels were fermented separately using a range of selected yeasts to enhance varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.