Yealands
FAMILY WINES
MARLBOROUGH • NEW ZEALAND

Peter Yealands
Est. 08.08.08

SYRAH
MARLBOROUGH | 2018

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

Founder Peter Yealands' vision is to create the world's most environmentally-friendly wines. Constantly seeking new ways to work, he combines his love of the land with wines as bold as his ambition. These very approachable wines prove that sustainability always rewards with lasting quality.

TASTING NOTE
Bouquet: :A complex array of cherry, plum and pepper aromas, with a smoky hint.Palate: The palate is supple and silky with base notes of sweet fruit and fine tannins, with a long spicy finish.
Food Match: Enjoy with venison, beef or lamb.
Dietary Information: Suitable for vegetarians, vegans and a gluten free diet.
Cellaring Recommendation: Enjoy now, or cellar up to 3 years.

VINTAGE SUMMARY
The 2018 growing season provided hot, sunny summer days with moderate, cool nights for perfect ripening conditions. These superb harvest conditions provided the luxury of being able to pick our fruit at optimal ripeness. The fruit was sourced from vineyards that are grown on free draining soils that consistently grows excellent Syrah grapes. Intensive canopy and yield management are used to produce fruit of outstanding quality.

WINEMAKING
Winemaker: Natalie Christensen
Harvest Date: 19th March - 8th April 2018
Winemaking Analysis: Alc 1w.5%   pH 3.52   TA 4.9   RS 1.3g/l

The fruit was gently picked and pressed to give fine fresh juices with a soft texture. The batches were kept separate and fermented with a range of vessels and yeast strains to give complexity of aroma and mouth feel.After aging on lees with regular stirring the batches were blended, stabilised and prepared for bottling.

carboZero PAS 2050 certified product

NEW ZEALAND SUSTAINABLE WINEGROWING