

**YEALANDS**  
WINES  
MARLBOROUGH ≈ NEW ZEALAND



## YEALANDS

# Chardonnay

## Hawke's Bay 2020

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

Layers of ripe stone fruit, fresh melon and citrus with subtle hints of warming spice.

#### Palate

The palate combines ripe fruit, lees complexity and hints of lightly-toasted oak with a clean, elegant finish.

#### Food Match

Enjoy with roast chicken, raw or lightly cooked shellfish, and creamy 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

We were incredibly lucky to be able to continue to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 Hawke's Bay growing season started earlier than usual, and was relatively dry except for light spring rains. Disease pressure was low and temperatures were slightly cooler than usual, maintaining beautifully clean fruit with natural balance and concentration.

### Winemaking

**Winemaker:** Natalie Christensen

**Harvest Date:** 2<sup>nd</sup> March 2020

**Winemaking Analysis:** Alc 13.5% | pH 3.53 | TA 4.2 | RS 1.3g/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 secondary fermentation, careful aging and light oak, the batches were racked, blended, stabilised and filtered prior to bottling.