

YEALANDS
WINES
MARLBOROUGH ≈ NEW ZEALAND

YEALANDS Pinot Gris Marlborough 2022

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

Notes of poached pear, fig and honeycomb on the nose, and flavours of stone fruit with subtle spices.

Palate

The palate is beautifully rich and wonderfully balanced with a silky finish.

Food Match

Enjoy with Asian cuisine, chicken and light 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 2022 was an exciting, classic Marlborough vintage. A warm Spring secured good fruit set throughout the region. Some challenging weather in February was rewarded with clear warm days throughout harvest. The cool crisp nights and warm days in March retained vibrant acidity while allowing flavours to develop fully. A slow and steady ripening resulted in beautifully intense and structured wines.

The Pinot Gris produced from this vintage has concentrated fruit flavours, with a vibrant pure palate and an elegant fresh finish.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 14th March - 9th April 2022

Winemaking Analysis: Alc 13.0% | pH 3.4 | TA 6.8 | RS 3.4g/l

Select parcels of Pinot Gris were individually harvested and gently pressed. The juice was cold settled for 48 hours then racked to remove solids.

The clear juice underwent a long cool fermentation in stainless steel tanks to capture and enhance the fruit flavours of pear, fig and stone fruit. Each parcel was fermented separately using a range of selected yeasts.

Following fermentation the wine was blended, stabilised and filtered prior to bottling.

