

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND

YEALANDS

Rosé

Marlborough 2018

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

This pretty light peach coloured Rosé has an enticing bouquet of pomegranate, fresh strawberries and honeysuckle.

#### Palate

A juicy, rich palate with warming flavours of strawberry shortcake, which is given focus and length by well-balanced acidity.

#### Food Match

Enjoy with goats cheese, light Summer salads or your favourite seafood.

#### Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

#### Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

### Vintage Summary

The growing season in Marlborough started out warm and dry, resulting in very even flowering and ultimately balanced vines with the right amount of crop to get them through to harvest. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated through the warm growing season. The warmer conditions meant that harvest started around two weeks earlier than the previous year and the fruit harvested was full of flavour, with naturally balanced acidity and lovely weight.

### Winemaking

**Winemaker:** Natalie Christensen

**Harvest Date:** 19th March - 1st April 2018

**Winemaking Analysis:** Alc 13.0% | pH 3.45 | TA 5.80 | RS 6.1g/l

The parcels of fruit that created this Pinot Rosé were individually harvested over a period of two weeks. The fruit was crushed, destemmed, briefly soaked, and then gently pressed. The juice was cold settled for 48 hours then racked prior to a long cool fermentation in stainless steel tanks to capture bright, fresh fruit characters.

Each parcel was fermented separately with a range of yeasts to build complexity and structure. Following fermentation the wine was blended, stabilised and filtered prior to bottling.



[yealands.co.nz](http://yealands.co.nz)

THINK SUSTAINABLY  
DRINK RESPONSIBLY

