

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND



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Rosé

New Zealand 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

This pretty, blush coloured Rose has a fresh and enticing bouquet of red apple and summer berries.

Palate

The palate is well balanced with fruit sweetness and acidity, with a long lingering finish.

Food Match

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

Dietary Information

Suitable for vegetarians, vegans and a gluten free only diet.

Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

Vintage Summary

Marlborough had an exciting and classic harvest, with warm Spring conditions securing good fruit set throughout the region. Some challenging weather in February was balanced with clear warm days throughout harvest. The cool crisp nights and warm days in March retained vibrant acidity while allowing flavours to develop fully.

The Hawkes Bay growing season started off warm, providing ideal conditions for great fruit set, which showed promise of a bountiful vintage. However, an unusually wet February, increased disease pressure across some of the early ripening varieties. Thankfully, drier conditions throughout March allowed the later ripening varieties, the conditions to remain on the vines to ripen.

The resulting wine is showing wonderful fruit concentration, with underlying purity and minerality.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 11nd March - 9th April 2022

Winemaking Analysis: Alc 13.0% | pH 3.4 | TA 6.52 | RS 2.9g/l

Individual parcels of fruit were harvested over a period of 4 weeks. The fruit was destemmed and gently pressed, then left to settle in tank for 48 hours. It was then racked prior to a long, cool fermentation to capture the bright, fresh fruit characters. The individual parcels were then blended to add complexity and a pink hue, then stabilised and filtered prior to bottling.

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THINK SUSTAINABLY
DRINK RESPONSIBLY

