

**YEALANDS**  
WINES  
MARLBOROUGH ≈ NEW ZEALAND



## YEALANDS

# Sauvignon Blanc

## 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

The nose is generous with ripe tropical and citrus notes, alongside flowering herbs and blackcurrant leaf.

#### Palate

The delicious palate is layered with green tropical fruits and balanced with a refreshing crisp mineral finish.

#### Food Match

Enjoy with seafood, grilled chicken, salads and pastas.

#### Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

#### Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

### Vintage Summary

The 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 resulting wine is showing the wonderful hallmarks that our Marlborough vineyards are known for – highly concentrated fruit flavors, with underlying purity and minerality.

### Winemaking

Winemaker: Natalie Christensen

Harvest Date: 23<sup>rd</sup> March - 14<sup>th</sup> April 2022

Winemaking Analysis: Alc 12.5% | pH 3.32 | TA 7.6 | RS 3.8 g/l

Carefully selected parcels of Sauvignon Blanc from our Awatere and Wairau Valley vineyards were used to craft this wine. At the winery, individual parcels of fruit were gently pressed and clarified. The clear juice was then fermented separately using a range of selected yeasts. A long, cool fermentation in stainless steel tanks retained the vibrant, fresh characters Sauvignon Blanc is known for. After fermentation the wine was blended, stabilised, and filtered in preparation for bottling.