# YEALANDS WINES



# Y E A L A N D S **Lighter 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**

Shows lifted noted of white flower, fresh herbs and passionfruit, underpinned with aromas of fresh citrus and tropical fruits.

#### **Palate**

The palate is crisp and fresh with citrus and tropical fruit flavours. It is well balanced with acidity and sweetness.

#### **Food Match**

Enjoy with seafood, 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**

Vintage 2022 was an exciting classic Marlborough harvest. 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 Awatere and Wairau vineyards are known for – highly aromatic herbaceous and tropical flavours with underlying purity and minerality.

# Winemaking

Winemaker: Natalie Christensen

Harvest Date: 24th March - 8th April 2022

Winemaking Analysis: Alc 9.0% | pH 3.46 | TA 7.48 | RS 4.2g/l

Carefully selected parcels of Sauvignon Blanc from our Awatere and Wairau Valley vineyards were used to craft this wine. At the winery, the fruit was gently pressed and the juice was cold settled for 72 hours. The clear juice was then racked off solids, followed by a long cool fermentation in stainless steel, to capture and enhance the fruit flavours. The wine was then blended, balanced, stabilized and filtered before bottling.



