

YEALANDS RESERVE Chardonnay

— 2022

With bees buzzing and butterflies flourishing in the vines, our coastal home produces wines bursting with flavour.

Beautifully biodiverse. An abundance of flavour.

Tasting Note

Bouquet: This beautiful chardonnay has lifted layers of ripe lemon and stone fruit, with subtle nutty and vanilla aromas and oak spice.

Palate: The palate is generous and full with ripe stone fruit, honey, lees complexity, and hints of oak with a long, elegant finish.

Food Match: Beautifully matched with roast chicken, fish and chips and oysters.

Dietary Information: Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation: Enjoy now, or cellar up to 4 years.

Vintage Summary

The 2022 growing season 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.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 6th - 7th April 2022

Winemaking Analysis: Alc 14.0% | pH 3.67 | TA 4.98 | RS 4.0g/l

The fruit used for this wine was picked and gently pressed. The juice was settled and racked off solids then fermented with a range of vessels, temperatures and yeast strains to give aroma and mouth feel complexity. After aging on yeast lees with regular stirring, the batches were racked, blended, stabilised and filtered prior to bottling.



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Vegan
Wine

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BIODIVERSE