

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND

YEALANDS

RESERVE

Pinot Noir

Awatere Valley | Marlborough 2019

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.

Our Reserve collection brings together the finest fruit from select sites within our vineyard to create a range of premium wines that showcase the best of both their variety and our region.

Tasting Note

Bouquet

Intensely concentrated with ripe dark cherries and plums with hints of spice adding to its overall complexity.

Palate

An attractive, structured palate with layers of ripe dark-berries, warming spices, silky tannins and a long lingering finish.

Food Match

Enjoy with red meats such as venison or slow roasted leg of lamb, or for a vegetarian option jack-fruit enchiladas.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 5 years.

Vintage Summary

The 2019 growing season in Marlborough was a hot and dry one. We received small amounts of rain around the end of December, but then no further rain until late February. These rain events had very little impact on soil moisture levels, but helped to replenish our rivers, setting us up nicely to see us through to harvest. Vintage started in mid-March and it provided us with incredibly stable weather. This meant we could pick blocks at their optimum ripeness, resulting in well balanced Pinot Noir parcels, showing characters full of flavour and lovely weight.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 21st March - 4th April 2019

Winemaking Analysis: Alc 13.0% | pH 3.85 | TA 5.2 | RS 2.1g/l

Our low yielding Pinot Noir blocks were harvested at optimum ripeness. The parcels were cold macerated before being warmed and inoculated with selected yeasts. A fast, hot fermentation proceeded with delicate cap management to craft a wine with elegance and balance.

The parcels were gently pressed off after a short period of post ferment maceration to achieve the desired tannin balance. The wine was aged with French oak while undergoing malolactic fermentation. It was then blended, stabilised and filtered prior to bottling.



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DRINK RESPONSIBLY

