

YEALANDS RESERVE

ROSÉ

Marlborough 2020

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, light pink rosé is brimming with aromas of red summer berries and fresh pomegranate.

Palate: The palate is juicy and fresh with hints of vanilla pod and strawberry shortcake.

Food Match: Enjoy with soft cheeses, vegetable pizza or strawberry tarts.

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

Cellaring Recommendation: Enjoy now, or cellar up to 2 years.

Vintage Summary

We were incredibly lucky to be granted permission to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's wines with our signature fresh natural acidity and intense fruit flavours.

Overall, the grapes had a luxurious ripening time, allowing flavours to fully develop while maintaining natural balance.

This resulted in a Rosé that is filled with lifted aromatics and a beautiful concentrated mouthfeel.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 31st March - 14th April 2020

Winemaking Analysis: Alc 13.5% | pH 3.49 | TA 5.2 | RS 3.5g/l

The Pinot Gris and Pinot Noir parcels that created this Rosé were individually harvested and field destemmed. The Pinot Noir had extended skin contact in the press to achieve the desired colour and flavor balance, while the Pinot Gris parcels were gently pressed on arrival.

The juice was then cold settled for 48 hours then racked prior to a long cool fermentation in stainless steel tanks to capture bright, fresh fruit characters. Each parcel was fermented separately with a range of yeasts to build complexity and structure. Following fermentation the wine was blended, stabilised and filtered prior to bottling.

