

YEALANDS RESERVE Sauvignon Blanc

— 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: Lifted notes of flowering herbs, blackcurrant bud, passionfruit and sweet pea, underpinned with citrus notes.

Palate: A generous palate with pure, concentrated fruit flavours balanced by a deliciously long, crisp mineral finish.

Food Match: Enjoy with seafood such as prawns, mussels or fish.

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

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

Vintage Summary

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: 29th March - 8th April 2022

Winemaking Analysis: Alc 12.5% | pH 3.40 | TA 7.6 | RS 3.8g/l

Carefully selected parcels of Sauvignon Blanc from our Seaview vineyard in the Awatere Valley were used to create this wine. The perfect weather conditions allowed the fruit to be harvested with ideal ripeness and flavour.

At the winery the fruit was gently pressed, and juice settled to remove solids. The clear juice underwent fermentation in various temperature controlled stainless steel tanks using a range of selected yeasts to capture and enhance the wines varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.



Discover our beautifully biodiverse story at yealands.co.nz



Vegan Wine

BEAUTIFULLY
BIODIVERSE