

# YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



## BLOCK S1 SINGLE BLOCK SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2022

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

Our Single Block wines are the purest expression of our land, showcasing the distinctive flavours from individual vineyard blocks.

### TASTING NOTE

*Bouquet:* The nose is pure and expressive showing vibrant herbal and blackcurrant leaf notes. There is an underlying citrus aroma that provides a nice, lifted finish on the nose.

*Palate:* Our S1 Sauvignon Blanc is concentrated and elegant, it shows great texture with a lively acidity and mineral drive, giving the wine exceptional length.

*Food Match:* Enjoy with both fresh and cooked seafood dishes including freshly shucked oysters, prawns, green lipped mussels and creamy scallops.

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

*Cellaring Recommendation:* Enjoy now, or cellar 2-4 years.

### BLOCK CHARACTERISTICS

**Vineyard:** Seaview Vineyard, Awatere Valley, Marlborough

**Soil:** Wind-blown loess

**Elevation:** 125-160m above sea level

**Aspect:** North facing gentle undulating slopes

**Distance from the Ocean:** 4,500m

**Taste Profile:** Our S1 block Sauvignon Blanc comes from a sun soaked site, moderated by cool, coastal breezes on our Seaview Vineyard. The subsequent style and flavours reflect this terroir, with a lush, full palate, balanced by mouth-watering acidity

### VINTAGE

TVintage 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.

Our S1 Sauvignon Blanc parcel was picked at perfect ripeness, allowing the wine to show the classic flavours and aromas the wine is known for.

### VITICULTURE

*Viticulturist:* David Sheard

*Vine Age:* Planted in 2007

*Irrigation:* Monitored daily with soil moisture probes

*Nutrition:* Seaweed, compost and mulching

### WINEMAKING

*Winemaker:* Natalie Christensen

*Harvest Date:* 29<sup>th</sup> - 30<sup>th</sup> March 2022

*Winemaking Analysis:* Alc 12.5% pH 3.47 TA 7.74 RS 2.7g/l

The carefully harvested fruit from our S1 block was de-stemmed, chilled and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off. A long, cool fermentation with a specialist Sauvignon Blanc yeast followed to capture and enhance the distinctive fruit flavours created by the S1 block. Once fermentation was complete, the wine was racked, stabilised and filtered before bottling.

[www.yealands.co.nz](http://www.yealands.co.nz)

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