

YEALANDS

ESTATE

SINGLE VINEYARD



Albariño

— 2022

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breath-taking vistas of rolling hills and wild coastline define our wines. The strong offshore winds encourage the grapes to grow small with thickened skins and wonderfully concentrated characteristics. Yealands Estate Single Vineyard wines are the truest expression of our coastal location, showcasing our unique environment and diversity of flavours across this singularly incredible vineyard.

Tasting Note

- Bouquet:** Showcasing layers of ripe yellow plum, lifted lime blossom and sea spray.
Palate: The palate is lively with bright acidity and lingering minerality.
Food Match: Grilled fish with fresh tomato salad or fish and chips.
Dietary: Suitable for vegetarians, vegans and a gluten free diet.
Cellaring: Drink now or cellar 2-4 years.

Vintage Summary

Vineyard:

Seaview Vineyard | Aspect: North facing slope | Soil: Windblown loess
Elevation: 160m | Distance from sea: 4500m

Vintage 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. The resulting wine is showing the wonderful hallmarks that our Marlborough vineyards are known for – highly concentrated fruit flavours, with underlying purity and minerality.

Viticulture

Our Seaview Vineyard in the Awatere Valley is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours.

The Albariño vines were planted in 2019 atop the Seaview cliffs on a north facing slope. The soil is predominantly windblown loess, bringing mineral characteristics to this wine.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 7th April 2022

Winemaking Analysis: Alc 12.5% | pH 3.54 | TA 9.25 | RS 4.3g/l

A cool fermentation utilising a yeast designed to heighten the aromatics and provide mouthfeel were used in this wine. After fermentation, the wine was racked off lees, stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH