

# YEALANDS

ESTATE

## SINGLE VINEYARD



# P.G.R.

— 2021

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breathtaking 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:** Aromas of Guava, Papaya and white peach, with underlying citrus flavours and a touch of spice and ginger.
- Palate:** The palate is luscious and complex, with a wonderful balance between texture, fruit weight and acidity, with a refreshing crisp citrus finish.
- Food Match:** Beautifully matched with all Asian cuisine, seafood, chicken and pork dishes.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

### Vintage Summary

This is the earliest harvest on record since our inception. There were late spring frosts in Marlborough and some challenging weather over the flowering period, which resulted in moderate crops throughout the region. These moderate crops, coupled with a warm and stable end to the growing season, set us up for an early start with stunning fruit. We had clear warm days throughout March, so we could pick at our leisure, without any pressure from the elements.

The resulting wine is showing the wonderful hallmarks that our Awatere 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 cool site regularly commences harvest up to one week later than other sub regions. All three of these aromatic varieties sit on sheltered, north facing slopes. The soil is predominantly windblown loess.

### Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 28<sup>th</sup> March 2021
- Varieties:** Pinot Gris 50% Riesling 30% Gewürztraminer 20%
- Winemaking Analysis:** Alc 13% | pH 3.31 | TA 5.8 | RS 3.5 g/l

Fruit from contrasting areas in the Seaview Vineyard was selected for this wine and harvested individually. The fruit was de-stemmed then pressed gently prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately using a specially selected yeast to enhance varietal character. A long cool fermentation followed to capture and enhance the pure aromatics. The wine was blended, stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH