

Yealands

FAMILY WINES

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

AND NEVER SAY IT CAN'T BE DONE – PETER YEALANDS



SINGLE VINEYARD

PINOT GRIS

AWATERE VALLEY, MARLBOROUGH | 2018

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.

TASTING NOTE

Bouquet: *Brimming with concentrated notes of pear drops and nectarine, with underlying flavours of quince, honeysuckle and a touch of ginger.*

Palate: *Full-bodied and luscious, showing wonderful balance between texture, fruit weight and mineral acidity, with a long dry finish.*

Food Match: *Enjoy with poultry and mushroom dishes such as creamy pasta with porcini or heavier seafood dishes.*

Dietary Information: *This wine is suitable for vegetarians, vegans and a gluten free diet.*

Cellaring Recommendation: *Drink now or cellar for up to 4 years.*

VINTAGE SUMMARY

The growing season in Marlborough started out warm and dry, resulting in very even flowering and ultimately balanced vines with the right amount of crop to get them through to harvest. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated through the warm growing season. These warmer conditions also meant harvest started around two weeks earlier than the previous year, with Pinot Gris fruit that was full of flavour, naturally balanced acidity and lovely weight.

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 fruit that makes up this Pinot Gris is sourced from our E6 and L5M blocks, these two parcels combined is what makes this wine so alluring. E6 is located on a sheltered north facing slope within the Seaview Vineyard that gives us luscious ripe pear and quince aromas. Whereas L5M is an exposed area on the coastline and a cooler site, which brings the lovely mineral acidity found in this wine.

WINEMAKING

Winemaker: *Jeff Fyfe*

Harvest Date: *28th - 29th March 2018*

Winemaking Analysis: *Alc 12.5% pH 3.46 TA 5.66 RS 3.3 g/l*

The Pinot Gris for this Single Vineyard wine was harvested, destemmed and gently pressed, where the free run juice was separated from the pressings into stainless steel tanks and left to settle for 72 hours. The clear juice was then racked, with a portion going into older French barriques and the balance to small stainless steel tanks and fermented using selected yeast strains. The parcels were then kept on lees for a period of time, with the barrels being stirred twice weekly to build texture and structure. The wine was then blended, stabilised and filtered prior to bottling.

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