

YEALANDS

ESTATE

SINGLE VINEYARD

Pinot Gris

— 2020

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:** The nose is pure and expresses notes of rock melon, green apricot and pear drop.
- Palate:** The palate is bright and textural, with a lingering finish that our Single Vineyard Pinot Gris is renowned for.
- Food Match:** Perfect with cheese boards, chicken or pork dishes.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

We were incredibly lucky to be able to continue to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's wines with our signature fresh natural acidity and intense fruit flavours.

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. This aromatic variety sits on a sheltered, north facing slope, with soil that is predominantly windblown loess.

Winemaking

- Winemaker:** Natalie Christensen
- Harvest Date:** 14th - 16th April 2020
- Winemaking Analysis:** Alc 13% | pH 3.3 | TA 5.6 | RS 2.5g/l

Individual parcels of Pinot Gris were harvested over a five day period. The fruit was de-stemmed and pressed gently and cold settled for 48 hours. The clear juice was then racked to a mixture of stainless steel tanks and French oak barrels. Each parcel was fermented separately using a range of selected yeasts to enhance varietal characters. Following fermentation, the barrel portion was lees



AWATERE VALLEY • MARLBOROUGH

