

YEALANDS

ESTATE

SINGLE VINEYARD

Sauvignon Blanc

— 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:** Abundant flavours of snow pea, passionfruit and blackcurrant leaf, with undertones of ripe tropical notes.
- Palate:** The palate is generous and textured, with the distinctive mineral finish that our Single Vineyard Sauvignon Blanc is renowned for.
- Food Match:** Enjoy as an aperitif, or with freshly shucked oysters, steamed green lip mussels or goat cheese salad.
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Drink now or cellar 2-4 years.

Vintage Summary

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. This wine is a blend of three different blocks on the property, each uniquely contributing to the expressive nature of the wine.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 3rd - 5th April 2022

Winemaking Analysis: Alc 12.5% | pH 3.43 | TA 7.9 | RS 3.6 g/l

Optimal fruit selected from our coastal M, N and O Blocks were harvested and field destemmed. After gently pressing and removing solids, the clear juice was fermented with specially selected yeast to enhance varietal character. A long cool fermentation followed to capture and enhance the pure aromatics. Post fermentation, the wine was stabilised and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH

