



SINGLE VINEYARD TEMPRANILLO

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: *This elegant, aromatic wine has notes of plum, dried fruit and Christmas cake spice.*

Palate: *The palate is rich and flavoursome with firm tannins and a fine acidity.*

Food Match: *Great with beef or lamb based Moroccan stews, pizzas or hard cheeses such as manchego.*

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

Cellaring Recommendation: *Drink now or cellar for 3-5 years.*

VINTAGE SUMMARY

The growing season in Marlborough started out warm and dry, resulting in 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 throughout the growing season. This low yielding Tempranillo was picked in excellent condition, achieving ripe tannins and intense flavour.

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 key to growing Tempranillo in the Awatere Valley is very sensitive and thoughtful vineyard management. These vines were cropped to one bunch per shoot and the leaves were removed in the fruiting zone during ripening.

WINEMAKING

Winemaker: *Natalie Christensen*

Harvest Date: *4th - 11th April 2018*

Winemaking Analysis: *Alc 13.0% pH 3.83 TA 4.74 RS 1.9g/l*

The Tempranillo was harvested and put into stainless steel tanks for ferment. A fast, hot fermentation proceeded with regular hand plunging which helped to craft a wine with elegance and balance. Post primary fermentation, the wine was held on skins for 14 days before being pressed off and left to settle for 48 hours. It was then racked in to a mixture of new and old French oak puncheons and barriques, where it spent time aging. It was then blended, stabilised and filtered prior to bottling.