

Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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



WINEMAKER'S RESERVE

PINOT NOIR

AWATERE VALLEY, MARLBOROUGH | 2016

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.

The reward of an exceptional vintage is the ability to create remarkable Reserve wines from individual parcels of fruit. Subtle winemaker influence complements the natural fruit flavours from our vineyard producing complex wines with texture and intensity.

WINEMAKERS NOTE

"These parcels of fruit have been selected from two of our Awatere Valley river terrace blocks that are so well suited to high quality Pinot Noir production. We work very hard in the vineyard to minimise crop levels and this fruit does get quite a bit of sun exposure to ripen sufficiently ripen the tannins and all aspects of the wine. What intrigues me about this wine is the beautiful floral notes and elegance. We aim to enhance these attributes of the wine with French oak barrels but are always very careful not to include too much new oak. An elegant Pinot Noir showing ripe red fruit and floral characters enhanced by well integrated oak and a velvety texture. Cellar up to 10 years."

VITICULTURE

Vineyard: 55% Willowflat Vineyard, 45% Medway Vineyard, Awatere Valley

The Willowflat Vineyard comprises of a North facing slope that has an altitude of 180 metres above sea level, 14km from the coast. The soils are free draining river gravels with a top loess layer. Medway Vineyard lies more than 26km from the coast, surrounded by steep mountains. The extreme diurnal temperature and distinctive soils create unique flavours in wine made from the Medway Vineyard. The wines are characterised by an intense, dark fruit profile, plush tannins, but also a mineral lift that gives the palate focus and length.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 8th and 17th of April 2016

Winemaking Analysis: Alc 14% pH 3.61 TA 5.0 RS 1.2g/l

The parcels were cold macerated at 6–8 degrees for six days before being warmed and inoculated with selected yeast. A fast, hot fermentation proceeded with regular hand plunging to craft a wine with elegance and structure. The wine was aged for 12 months in French barriques in a selection from my favourite coopers. Malolactic fermentation commenced naturally during spring. The blend received no fining and was lightly filtered prior to bottling.

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