



SINGLE VINEYARD SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2017

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: Shows pure fruit flavours of passionfruit, blackcurrant leaf, fresh herbs, layered with bright citrus notes.

Palate: The palate is textured and elegant, 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, prawns, green lip mussels and clams. Also matches brilliantly with a goats cheese salad.

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

Cellaring Recommendation: Drink now or cellar 2-4 years.

VINTAGE SUMMARY

Marlborough experienced a mild-to-cool spring period, which ensured that the vines naturally produced lighter than average yields. These mild temperatures then extended into the summer months, coupled with an unseasonal period of rain, which ultimately alleviated the drought conditions we had experienced over the past two years. Carrying lighter than usual crops along with the cooler weather meant vintage started only a week later than previous years. The Sauvignon Blanc from this vintage is showing the wonderful typicity that our Seaview Vineyard is known for – highly aromatic fruit flavours of blackcurrant leaf and citrus blossom with a vibrant palate that is pure with an elegant mineral finish.

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 two different blocks on the property – one warmer, sheltered inland block and a coastal block. The wine brings together in harmony the diverse spectrums of the blocks; the warmer site contributing the expressive aromatics and the cooler site giving the mineral backbone and length.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 19th and 20th April 2017

Winemaking Analysis: Alc 13.0% pH 3.13 TA 7.5 RS 3.4g/l

Two parcels from the Seaview Vineyard were selected for this wine and harvested individually over two days. The fruit was de-stemmed then pressed gently prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately using two different yeasts. A long cool fermentation followed to capture and enhance the pure aromatics. The wine was blended, stabilised and filtered prior to bottling.