



# Yealands

ESTATE  
SINGLE BLOCK

## BLOCK L5 SAUVIGNON BLANC 2012 AWATERE VALLEY | MARLBOROUGH



New Zealand's Yealands Estate is living proof that world-leading sustainability and internationally acclaimed wine quality can, in fact, go hand in hand.

Our Yealands Estate Single Block wines are crafted from small parcels of exceptional fruit, sourced from individual vineyard blocks known to produce distinctive flavours.

### BLOCK CHARACTERISTICS

<i>Vineyard:</i>	Seaview, Awatere Valley, Marlborough
<i>Soil:</i>	Wind-blown loess
<i>Elevation:</i>	69 metres above sea level
<i>Aspect:</i>	Gently sloping north facing block, on the coastal edge of our Seaview vineyard
<i>Distance from ocean:</i>	900 metres

### 2012 VINTAGE

In 2012, Marlborough had a cool spring which led to small bunch sizes. Eight weeks of dry, sunny weather leading up to harvest ripened the light crop perfectly, making 2012 into one of the best vintages we have ever had. We harvested outstanding fruit across all varietals, all brimming with purity, intensity and flavour ripeness.

### VITICULTURE

<i>Viticulturist:</i>	Gareth Goodsir
<i>Vine Age:</i>	Planted 2005
<i>Irrigation:</i>	Monitored daily with soil moisture probes
<i>Nutrition:</i>	Seaweed and mulching. Given the proximity to the ocean and off-shore breezes, vine nutrition is carefully monitored to avoid undue stress. Compost is applied along the vine rows to provide additional support.
<i>Pruning:</i>	Three canes with low bud counts

### WINEMAKING

<i>Winemaker:</i>	Tamra Washington
<i>Harvest Date:</i>	29 April 2012
<i>Winemaking Analysis:</i>	Alc – 13.0% pH 3.4 TA 8.0 RS 2.0g/l

The extremely clean, ripe fruit picked from our L5 Block was destemmed, chilled and gently pressed off to settle in small stainless steel tanks for three days. The clear juice was racked off and warmed before being inoculated with selected yeasts. A long, cool fermentation took place over 22 days. Once fermentation was complete, the wine stayed on lees for six weeks, with weekly stirring. The wine was then stabilised and filtered before bottling.

### WINE NOTES

The L5 block is known for its intense mineral and herbal characters, and the 2012 vintage is no exception. Pure, lifted flavours of wild thyme and citrus characterise the nose. The palate is rich and textured, defined by intense mineral flavours that combine with a firm acidity to give the wine exceptional length.

