



LAND MADE PINOT GRIS

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.

The Yealands Estate Land Made range is sourced from New Zealand's leading wine regions. The winemakers have chosen to allow the land to tell its own story, selecting parcels of grapes carefully nurtured from the vine to the bottle. These individual parcels are skillfully combined to produce intense and authentic wines, reflective of their distinctively unique origin.

TASTING NOTE

Bouquet: Brimming with pear drop and fig, leading to flavours of stone fruit and honey.

Palate: The palate is full and perfectly balanced with a refreshing crisp finish.

Food Match: Enjoy with seafood, chicken or pork dishes.

Dietary Information: Suitable for vegetarians, vegans and gluten free diets.

Cellaring recommendation: Enjoy now or cellar for up to 3 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 Pinot Gris from this season is showing lovely lifted pear and fig aromas, with a refreshing and balance palate.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 3rd April - 11th April 2017

Winemaking Analysis: Alc 13.0% pH 3.40 TA 6.2 RS 4.0g/l

Parcels of Pinot Gris were harvested individually over a week long period. The fruit was de-stemmed and pressed gently, separating the free juice from the pressings. The juice was cold settled for 48 hours then racked prior to a long cool fermentation in stainless steel tanks to capture and enhance the fruit flavours of pear, honey and stone fruit. Each parcel was fermented separately using a range of selected yeasts. Following fermentation the wine was blended, stabilised and filtered prior to bottling.