

## LAND MADE SAUVIGNON BLANC

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:** Shows lifted notes of blackcurrant leaf and passionfruit, underpinned with aromas of fresh herbs and lemon zest.

**Palate:** The palate is brimming with juicy fruit that is balanced with a long, crisp mineral finish.

**Food Match:** Enjoy with both fresh and cooked seafood dishes such as oysters, prawns, green lip mussels and fish.

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

**Cellaring Recommendation:** Enjoy now or cellar for up to 2 years.

### VINTAGE SUMMARY

**Vineyard:** 75% Seaview, Awatere Valley 25% Wairau Valley

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 resulting wine is showing the wonderful typicity that our Seaview and Wairau vineyards are known for – highly aromatic fruit flavours of passionfruit and fresh herbs, vibrancy, purity and minerality.

### WINEMAKING

**Winemaker:** Jeff Fyfe

**Harvest Date:** 1<sup>st</sup> April - 19<sup>th</sup> April 2017

**Winemaking Analysis:** Alc 12.5% pH 3.29 TA 7.3 RS 3.7g/l

Carefully selected parcels of Sauvignon Blanc from our Seaview and Wairau Valley Vineyards were used to craft this wine. The fruit was harvested over a period of nineteen days. At the winery, the fruit was destemmed and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the fruit flavours. Each of the individual parcels were fermented separately using a range of selected yeasts to enhance varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.