

# Yealands

FAMILY WINES

MARLBOROUGH • NEW ZEALAND

# THINK BOLDLY TREAD LIGHTLY

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

## SINGLE VINEYARD 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.

### TASTING NOTE

**Bouquet:** Notes of dark cherry, violets and spice dominate the nose.

**Palate:** The palate is full and structured, yet elegant with flavors of luscious dark cherry balanced with a fine mineral acidity.

**Food Match:** This wine matches beautifully with red meat dishes, including venison and lamb.

**Dietary Information:** This wine is suitable for vegetarians and gluten free diets.

**Cellaring Recommendation:** Drink now or cellar 3-5 years.

### VINTAGE SUMMARY

The 2016 growing season started out incredibly dry, with some predicting a severe drought. Fortunately some unseasonal rains in February set the vines up for a great final ripening period. March and April were very consistent, with warm and dry weather experienced throughout Marlborough allowing a harvest that wasn't dictated by the weather. Conditions over the flowering period were stable, creating nice even crop levels in the vineyards which translated into wines with great concentration and texture. Our Pinot Noir was harvested in excellent condition and resulting wines are showing the wonderful typicity that our Seaview Vineyard is known for – lifted fruit flavours in the red berry spectrum balanced with earthy savoury notes, vibrancy, purity and structure.

### 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 sourced from two different locations in our Seaview Vineyard and both are a mixture of Dijon clones 777 and 667. One site, that was picked on the 1st of April is our flattest and one of the most sheltered parts of the vineyard. It is only 2m above sea level and is 1km away from the ocean. The other location was picked on the 14th of April and it is an exposed ridge, 150m above sea level that drops down a north facing slope to a sheltered gully. The unique micro climates within the block ensure low yields which consistently produces Pinot Noir with good structure and flavour.

### WINEMAKING

**Winemaker:** Jeff Fyfe

**Harvest Date:** 1<sup>st</sup> April and 14<sup>th</sup> April 2016

**Winemaking Analysis:** Alc 13.5% pH 3.67 TA 4.9 RS 1.4g/l

The two parcels were picked two weeks apart, when the fruit was showing perfect ripeness and balanced fruit flavours. The parcels were cold macerated at 6–8 degrees for 5 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. Post primary fermentation the parcels were gently pressed off, settled for 24 hours then racked off heavy lees and aged in a mixture of large format French oak cives and barriques. The wine remained in oak for 9 months and was then stabilised and filtered prior to bottling.



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