



## LAND MADE

### P.G.R. - AROMATIC BLEND

MARLBOROUGH | 2015

PINOT GRIS | RIESLING | GEWÜRZTRAMINER

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 exotic fruits and ripe citrus.

**Palate:** The palate is off dry and concentrated with flavours of ripe white peaches, underpinned with spicy ginger and floral notes. Balanced with mouthwatering acidity.

**Food Match:** Beautifully matched with all Asian cuisine. Alternatively enjoy as an aperitif.

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

**Cellaring Recommendation:** Enjoy now or cellar for up to 5 years.

#### VINTAGE SUMMARY

2015 was an incredibly smooth harvest which commenced a week earlier than expected. This was due to the consistently dry, warm weather we enjoyed all summer in Marlborough, as well as the lighter crop from the cooler weather over the flowering period. The whole growing season was incredibly dry with the region only receiving around 40% of its annual rainfall, putting pressure on the water supply. Fortunately, all our vineyards came through the season very well with no impact on quality due to the low soil moisture levels experienced. The resulting fruit was harvested in excellent condition, with the vineyards producing incredibly clean, pristine fruit.

#### WINEMAKING

**Winemaker:** Tamra Kelly-Washington

**Harvest Date:** 2<sup>nd</sup> - 12<sup>th</sup> April 2015

**Winemaking Analysis:** Alc 12.5% pH 3.36 TA 6.5 RS 6.0g/l

**Varieties:** Pinot Gris 46% Riesling 35% Gewürztraminer 19%

Three aromatic parcels were selected and harvested individually over a period of ten days. All three parcels were crushed, de-stemmed then gently pressed prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately. A long cool fermentation followed to enhance the pure fruit flavours. Upon achieving a finely balanced blend, the wine was stabilised and filtered prior to bottling.