

Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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



LAND MADE PINOT GRIS

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.

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 yellow pear and spice characters underpinned with exotic fruit and honey notes.

Palate: The palate is flavoursome yet fresh, balanced by a long, crisp finish.

Food Match: Enjoy with Asian food, chicken dishes or light pasta dishes.

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

Cellaring recommendation: Enjoy now or cellar for up to 3 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. All varieties were able to be picked at optimal ripeness and in good time. Conditions over the flowering period were stable creating nice even crop levels in the vineyards. The Pinot Gris from this season is showing incredible concentration and mouthfeel with lifted nashi pear and fresh ginger aromas.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 6th April - 15th April 2016

Winemaking Analysis: Alc 13.0% pH 3.45 TA 6.0 RS 4.0g/l

Our Land Made Pinot Gris has been crafted from six parcels of fruit from our Seaview Vineyard in the Awatere Valley. Once at the winery, each parcel of fruit separately crushed, de-stemmed and pressed gently. The juice was cold settled for 48 hours, then the distilled free run juice was racked off. Using a range of specially selected yeasts, each parcel underwent a long, cool fermentation in stainless steel tanks. Once the flavours of pear, honey and stone fruit were fully developed, the wine was blended, stabilised and filtered prior to bottling.

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