

LAND MADE RIESLING

MARLBOROUGH | 2015



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: Offers lifted lemon and lime aromas, mixed with a hint of jasmine and elderflower.

Palate: This lush off-dry wine brims with citrus zest and honey flavours.

Food Match: Enjoy with spiced Asian-inspired cuisine.

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

Cellaring Recommendation: Enjoy now, or cellar for up to 3 years.

VINTAGE SUMMARY

2015 was an incredibly smooth harvest which commenced around 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, in fact, incredibly dry with the region only receiving around 40% of its annual rainfall, putting pressure on the water supply within the region. 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 wines have the hallmark intense citrus notes and bright, refreshing acidity.

WINEMAKING

Winemaker: Tamra Kelly-Washington

Harvest Date: 12th - 17th April 2015

Winemaking Analysis: Alc 11.5% pH 3.0 TA 8.6 RS 7.0g/l

The four Riesling blocks were harvested separately at perfect ripeness, pressed off gently then cold settled for 72 hours. The clear juice was racked carefully and inoculated with a selected yeast strain to capture and enhance the aromatic Riesling flavours. A long cool fermentation took place over five weeks and stopped naturally when the alcohol, residual sugar and acidity were in perfect balance. The wine was then racked, stabilized and filtered prior to bottling.