



## LAND MADE SAUVIGNON BLANC

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 notes of stone fruit and guava, underpinned with notes of fresh herbs

**Palate:** Brimming with zingy fruit that is balanced with a long, crisp mineral finish.

**Food Match:** Enjoy with seafood, chicken, salads or pasta dishes.

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

**Cellaring Recommendation:** Enjoy now or cellar for up to 2 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 which translated into wines with great concentration and texture. The Sauvignon Blanc from this vintage is showing the wonderful typicity that our Seaview Vineyard is known for – highly aromatic fruit flavours of blackcurrant leaf and citrus blossom with a vibrant palate that is pure with an elegant mineral finish.

### WINEMAKING

**Winemaker:** Jeff Fyfe

**Harvest Date:** 7<sup>th</sup> - 20<sup>th</sup> April 2016

**Winemaking Analysis:** Alc 13.0% pH 3.23 TA 7.2 RS 3.7g/l

Carefully selected parcels of Sauvignon Blanc from our Seaview Vineyard in the Awatere Valley were used to craft this wine. The parcels were harvested individually over a two week period. At the winery, the fruit was crushed, 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, after which the wine was blended, stabilised and filtered in preparation for bottling.