

Yealands

FAMILY WINES

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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



BLOCK

M2

SINGLE BLOCK

ORGANIC SAUVIGNON BLANC

WAIRAU VALLEY, 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.

Our Single Block wines are the purest expression of our land, showcasing the distinctive flavours from individual vineyard blocks.

TASTING NOTE

Bouquet: This remarkably pungent organic Sauvignon Blanc shows pure, lifted aromas of ripe passionfruit, grapefruit and blackcurrant leaf on the nose.

Palate: The full, concentrated palate brims with pure fruit, with an underlying racy, citrus acidity that provides a good backbone to wine.

Food Match: Enjoy with summer salads and panfried fish.

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

Cellaring Recommendation: Enjoy now, or cellar for up to 2-4 years.

BLOCK CHARACTERISTICS

Organic Certified Vineyard: Mills and Ford Vineyard, Lower Wairau Valley, Marlborough

Soil: Silt loam, over alluvial gravels.

Elevation: 7m above sea level

Aspect: Flat and sheltered by trees.

Distance from the Ocean: 7km

Taste Profile: Our M2 block is situated in the lower Wairau sub region of Marlborough. The site is relatively warm and lush, and the subsequent wine reflects this terroir – ripe exotic fruit interlaced with passionfruit with underlying notes of blackcurrant. The palate is lush and full which is balanced by bright citrus acidity.

VINTAGE

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. Our low yielding M2 Sauvignon Blanc parcel was harvested one week earlier than previous vintages and in excellent condition – bursting with flavor and exceptionally clean.

VITICULTURE

Viticulturalist: Gareth Goodsir

Vine Age: Planted in 2003

Irrigation: Monitored daily with soil moisture probes. **Nutrition:** Organic block

Pruning: Four canes to ensure balance with the heavy soil and natural vine vigour.

WINEMAKING

Winemaker: Tamra Kelly-Washington

Harvest Date: 8th April 2015

Winemaking Analysis: Alc 13% pH 3.41 TA 7.6 RS 2.5g/l

Fruit from M2 block was carefully harvested in optimum condition. The pristine, ripe fruit was destemmed, chilled and gently pressed off to settle in a small stainless steel tank for 48 hours. The clear juice was racked off and warmed before being inoculated with a selected yeast for fermentation. A long, cool fermentation in a small stainless steel tank took place over 21 days. Once fermentation was complete, the wine was immediately racked off lees to enhance the pure aromatic qualities. The wine was then stabilised and filtered before bottling.

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