

Yealands

FAMILY WINES

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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



BLOCK

S1

SINGLE BLOCK

SAUVIGNON BLANC

AWATERE VALLEY, 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.

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

TASTING NOTE

Bouquet: Notes of blackcurrant leaf, wet stone and ripe stonefruit.

Palate: Scented and textural, our S1 Sauvignon Blanc expresses the unique terroir through flavours of ripe nectarine and pineapple with great texture, and bright, flinty acidity.

Food Match: Enjoy with both fresh and cooked seafood dishes including freshly shucked oysters, prawns, green lipped mussels and creamy scallops.

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

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

BLOCK CHARACTERISTICS

Vineyard: Seaview Vineyard, Awatere Valley, Marlborough

Soil: Wind-blown loess

Elevation: 160m above sea level

Aspect: North facing on sheltered plateau

Distance from the Ocean: 3.5km

Taste Profile: Our S1 block is a sheltered, relatively warm site on our Seaview Vineyard. The subsequent style and flavours reflect this terroir, with flavours of ripe nectarine and a lush, full palate balanced by mouthwatering mineral acidity.

VINTAGE

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. Our S1 Sauvignon Blanc parcel was harvested a week later than in previous vintages due to the growing season, but still shows the classic flavours and aromas that this wine is renowned for.

VITICULTURE

Viticulturalist: Gareth Goodsir **Vine Age:** Planted in 2007 **Irrigation:** Monitored daily with soil moisture probes **Nutrition:** Seaweed and mulching

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 11th April 2016

Winemaking Analysis: Alc 13% pH 3.15 TA 7.4 RS 3.2g/l

The carefully harvested fruit from our S1 block was crushed, de-stemmed, chilled and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off. A long, cool fermentation with a specialist Sauvignon Blanc yeast followed to capture and enhance the distinctive fruit flavours created by the S1 block. Once fermentation was complete, the wine was racked, stabilised and filtered before bottling.

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