

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 | 2014

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 blackcurrant leaf, and stonefruit 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 blackcurrant leaf and a lush, full palate balanced by mouthwatering mineral acidity.

VINTAGE

Clear, sunny days and cool nights produced the perfect ripening conditions leading up to a successful 2014 harvest. Apart from a limited period of unseasonal rain, the region remained very dry right throughout summer and into early autumn. Our S1 Sauvignon Blanc parcel was harvested a touch early and riper than in previous vintages 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

Pruning: Three canes with low bud counts

WINEMAKING

Winemaker: Tamra Kelly-Washington

Harvest Date: 6th April 2014

Winemaking Analysis: Alc 13% pH 3.25 TA 7.7 RS 2.5g/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. The parcel was then kept on lees for two months. Regular lees stirring helped build texture and structure. The wine was then blended, stabilised and filtered before bottling.

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