

Yealands

FAMILY WINES

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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

SINGLE VINEYARD PINOT GRIS

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.

TASTING NOTE

Bouquet: Brimming with concentrated notes of poached pears and melon, with underlying flavours of quince and a touch of ginger.

Palate: Full-bodied and luscious, showing wonderful balance between texture, fruit weight and mineral acidity, with a long dry finish.

Food Match: Enjoy with poultry and mushroom dishes such as creamy pasta with porcini, or heavier seafood dishes.

Dietary Information: This wine is suitable for vegetarians, vegans and gluten free diets.

Cellaring Recommendation: Drink now or cellar for up to 4 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. Even though it was a dry growing season, it was a relatively cool one which resulted in us harvesting the Pinot Gris blocks two weeks later than previous years. This longer hang-time has translated into wines with great concentration and texture.

VITICULTURE

Our Seaview Vineyard in the Awatere Valley is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours. This Pinot Gris is made from two blocks from our Seaview Vineyard. One being, block L6M which is relatively flat and coastal and this site gives us a pure mineral quality that is the structural backbone to the palate of our Single Vineyard Pinot Gris. The other parcel, block E6 that makes our Single Vineyard grade is located on a sheltered north facing slope, within the Seaview Vineyard. This pocket gives us the luscious ripe pear and quince aromas that makes this wine so alluring.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 16th and 17th April 2016

Winemaking Analysis: Alc 13% pH 3.58 TA 5.5 RS 3.9g/l

The two blocks were harvest over two days in mid-April. The fruit was crushed, destemmed then pressed gently prior to cold settling for 72 hours. A portion (10%) was racked directly to older French barriques to undergo fermentation. The balance was racked to a small stainless steel tank and fermented separately using a selected yeast. A long cool fermentation followed. The parcels were then kept on lees for a period of two months, with some stirring to help gain texture and structure. The wine was then blended, stabilised and filtered prior to bottling.

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