



## SINGLE VINEYARD PINOT NOIR

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.

### TASTING NOTE

**Bouquet:** Notes of dark cherry, violets and spice dominate the nose.

**Palate:** The palate is full and structured, yet elegant with flavours of luscious dark cherry balanced with a fine mineral acidity.

**Food Match:** This wine matches beautifully with red meat dishes, including venison and lamb.

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

**Cellaring Recommendation:** Drink now or cellar 3-5 years.

### VINTAGE SUMMARY

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 the summer months and into early autumn.

Our Pinot Noir was harvested in excellent condition and resulting wines are showing the wonderful typicity that our Seaview vineyard is known for – lifted fruit flavours in the red berry spectrum balanced with earthy savoury notes, vibrancy, purity and structure.

### 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 wine is sourced from the Q1 Block in our Seaview Vineyard in the Awatere Valley. This block is situated on a sheltered terrace and mainly consists of Dijon Clones (777). The unique micro climate within the block ensures low yields and warmth which consistently produces Pinot Noir with good structure and flavour.

### WINEMAKING

**Winemaker:** Tamra Kelly-Washington

**Harvest Date:** 29<sup>th</sup> March 2014

**Winemaking Analysis:** Alc 14.0% pH 3.65 TA 5.5 RS 1.0g/l

The low yielding Pinot Noir was picked when a sufficient level of ripeness was achieved. The parcels were cold macerated at 6–8 degrees for six days before being warmed and inoculated with selected yeast. A fast, hot fermentation proceeded with regular hand plunging to craft a wine with elegance and structure. A parcel (70%) was gently pressed off post primary fermentation into barrel for malolactic fermentation. 20% of the parcel was aged in new French oak barriques, with the balance into second year French oak. The remaining parcel underwent malolactic fermentation and ageing in a small stainless steel tank. The parcels underwent a light egg white fining, before being blended and filtered prior to bottling.