

# Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

## THINK BOLDLY TREAD LIGHTLY

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



### SINGLE VINEYARD PINOT NOIR

AWATERE 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.

#### TASTING NOTE

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

**Palate:** The palate is full and structured, yet elegant with flavors 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

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. The whole growing season was incredibly dry with the region only receiving around 40% of its annual rainfall, putting pressure on the water supply within the region. Fortunately, all our vineyards came through the season very well with no impact on quality due to the low soil moisture levels experienced. 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 flavors 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 a block situated on the upper ridge of our Seaview Vineyard. This block is situated on a relatively exposed terrace and mainly consists of a mix of Dijon Clones. The unique micro climate within the block ensures low yields which consistently produces Pinot Noir with good structure and flavour.

#### WINEMAKING

**Winemaker:** Tamra Kelly-Washington

**Harvest Date:** 24<sup>th</sup> - 30<sup>th</sup> March 2015

**Winemaking Analysis:** Alc 13.5% pH 3.56 TA 5.3 RS 1.8g/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. Post primary fermentation the parcels were gently pressed off, settled for 24 hours then racked off heavy lees and aged in 20% new French oak barriques. The wine remained in oak for 12 months and was then stabilised and filtered prior to bottling.

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