

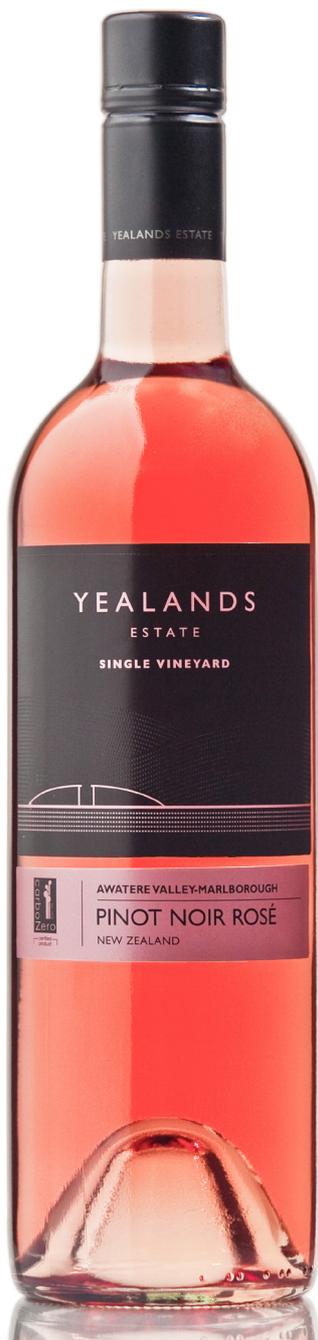
Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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



SINGLE VINEYARD

PINOT NOIR ROSÉ

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: *This elegant Rosé has an inviting bouquet of vibrant red berries and cream.*

Palate: *Luscious ripe strawberry and raspberry flavours on the palate are complemented by a firm texture, full body and ripe acidity.*

Food Match: *Beautiful as an aperitif or with both fresh and smoked salmon dishes. Also matches well with Sushi or Sashimi.*

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

Cellaring Recommendation: *Drink now or cellar up to 3 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.

All of our Pinot Noir blocks were in excellent condition right up until the time of harvest. The resulting wines are showing the wonderful typicity that our Seaview vineyards are known for – aromatic fruit flavours in the red berry spectrum, 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. To make our Pinot Noir Rosé a small block of young vine Pinot Noir was harvested around seven days earlier than when we commenced harvest for our mature Pinot Noir vines.

WINEMAKING

Winemaker: *Tamra Kelly-Washington*

Harvest Date: *24th March 2015*

Winemaking Analysis: *Alc 12.5% pH 6.0 TA 3.45 RS 3.0g/l*

The Pinot Noir parcels were harvested, chilled, crushed and de-stemmed directly to the press where they soaked on skins for 12 hours in a closed inert environment. The juice was then pressed off gently and cold settled for 72 hours. The clear juice was racked and inoculated with a selected yeast to enhance the varietal Pinot Noir characters of red fruit. After a long, cool fermentation the wine was stabilised and filtered prior to bottling.

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International Wine & Spirit Competition 2014