



SINGLE VINEYARD SAUVIGNON BLANC

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: Shows pure fruit flavours of guava, blackcurrant leaf, fresh herbs, layered with bright citrus notes.

Palate: The palate is textured and elegant, with the distinctive mineral finish that our Single Vineyard Sauvignon Blanc is renowned for.

Food Match: Enjoy as an aperitif, or with freshly shucked oysters, prawns, green lip mussels and clams. Also matches brilliantly with a goats cheese salad.

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

Cellaring Recommendation: Drink now or cellar 2-4 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 which translated into wines with great concentration and texture. The Sauvignon Blanc from this vintage is showing the wonderful typicity that our Seaview Vineyard is known for – highly aromatic fruit flavours of blackcurrant leaf and citrus blossom with a vibrant palate that is pure with an elegant mineral finish.

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 a blend of four different blocks on the property – two warmer, sheltered inland blocks and two coastal blocks. The wine brings together in harmony the diverse spectrums of the blocks; the warmer sites contributing the expressive aromatics and the cooler sites giving the mineral backbone and length.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 3rd and 18th April 2016

Winemaking Analysis: Alc 13.0% pH 3.13 TA 7.3 RS 2.8g/l

Four parcels from the Seaview Vineyard were selected for this wine and harvested individually over three days. The fruit was crushed, de-stemmed then pressed gently prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately using two different yeasts. A long cool fermentation followed to capture and enhance the pure aromatics. The parcels were then kept on lees for a period of three months, with some stirring to help gain texture and structure. The wine was then blended, stabilised and filtered prior to bottling.