

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 | 2017

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, light salmon coloured Rosé has an enticing bouquet of strawberry shortcake and sun warmed raspberry.

Palate: Luscious ripe strawberry and pomegranate 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 melon and prosciutto.

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

Marlborough experienced a mild-to-cool spring period, which ensured that the vines naturally produced lighter than average yields. These mild temperatures then extended into the summer months, coupled with an unseasonal period of rain, which ultimately alleviated the drought conditions we had experienced over the past two years. Our Seaview Vineyard experienced severe wind conditions during late summer which resulted in bunches with small berries with thicker than normal skins. 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, we did two picks a week apart from a small block of young vine Pinot Noir. The early picked fruit captured fresh acidity and bright raspberry character, and the later picked fruit added depth and weight to the flavour profile.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 28th March and 3rd April 2017

Winemaking Analysis: Alc 12.0% pH 3.55 TA 6.1 RS 2.8g/l

The Pinot Noir was harvested, chilled and de-stemmed directly to the press where it soaked on skins for four 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. The first pick was fermented in a stainless steel tank and the second pick was dropped into older French barriques for fermentation. Post fermentation, the wine in barrel was stirred twice weekly to build texture and weight. The bright, fruit forward wine fermented in tank was blended with the rich textural wine from oak to create an elegant and well-structured Rosé. The wine was stabilised and gently filtered prior to bottling.

yealands.co.nz

f yealandsestate

🐦 yealands

yealandsLIVE



NZ WINE PRODUCER OF THE YEAR
International Wine & Spirit Competition 2014