

Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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



LAND MADE PINOT NOIR

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.

The Yealands Estate Land Made range is sourced from New Zealand's leading wine regions. The winemakers have chosen to allow the land to tell its own story, selecting parcels of grapes carefully nurtured from the vine to the bottle. These individual parcels are skillfully combined to produce intense and authentic wines, reflective of their distinctively unique origin.

TASTING NOTE

Bouquet: Lifted notes of cassis and ripe dark berries with toasty, mocha aromas.

Palate: The juicy ripe red fruit flavours lead into a supple, soft tannin finish.

Food Match: Beautifully matched with lamb and venison.

Dietary Information: Suitable for vegetarians, vegans and gluten free diets.

Cellaring Recommendation: Enjoy now, or cellar for up to 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. Our Pinot Noir was harvested in excellent condition and the resulting wine is showing the wonderful hallmarks that Marlborough is known for – lifted fruit flavours in the berry spectrum balanced with earthy savoury notes, vibrancy, purity and structure.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 31st March – 18th April 2016

Winemaking Analysis: Alc 13.5% pH 3.53 TA 4.7 RS1.7g/l

The low yielding Pinot Noir blocks were harvested at optimum ripeness. The parcels were cold macerated at 8 – 10 degrees for around five days before being warmed and inoculated with selected yeasts. A fast, hot fermentation proceeded with regular plunging to craft a wine with elegance and balance. The parcels were gently pressed off after fermentation, with a short period of post ferment maceration to achieve the desired tannin balance. The wine was aged with French oak while undergoing malolactic fermentation. The wine was then blended, stabilised and filtered prior to bottling.

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