



LAND MADE

P.G.R. - AROMATIC BLEND

MARLBOROUGH | 2016

PINOT GRIS | RIESLING | GEWÜRZTRAMINER

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: Brimming with concentrated notes of lychee and pear, with underlying flavours of lime and mandarin and a touch of ginger spice.

Palate: The palate shows good fruit concentration, and a wonderful balance between texture, fruit weight and acidity, with a bright citrus finish.

Food Match: Beautifully matched with all Asian cuisine.

Dietary Information: Suitable for vegetarians and gluten free diets.

Cellaring Recommendation: Enjoy now or cellar for up to 5 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. Gewürztraminer and then the Pinot Gris were the first white varieties to ripen, showing wonderful fruit concentration and depth which can be achieved on the Seaview Vineyard. We harvested our Riesling two weeks later in order to achieve good acidity and ripeness.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 6th - 21st April 2016

Winemaking Analysis: Alc 12.5% pH 3.29 TA 5.9 RS 5.3g/l

Varieties: Pinot Gris 47% Gewürztraminer 18% Riesling 35%

Three aromatic parcels were selected and harvested individually over a period of fifteen days. All three parcels were crushed, de-stemmed then gently pressed prior to cold settling for 72 hours. The clear juice was then racked off and each parcel was fermented separately. A long cool fermentation followed to enhance the pure fruit flavours. Upon achieving a finely balanced blend, the wine was stabilised and filtered prior to bottling.