

# Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

## THINK BOLDLY TREAD LIGHTLY

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



### SINGLE VINEYARD

## GEWÜRZTRAMINER

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:** This Gewürztraminer is wonderfully rich and perfumed.

**Palate:** Shows concentrated lychee, floral and ginger flavours with a refreshingly dry finish.

**Food Match:** Enjoy with spicy dishes such as Vietnamese duck salad or Thai fish curry.

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

**Cellaring Recommendation:** Drink 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.

#### 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. The parcel of Gewürztraminer that makes our Single Vineyard wine is located on a warm sheltered terrace, within the Seaview vineyard. The soil is predominantly windblown loess.

#### WINEMAKING

**Winemaker:** Jeff Fyfe

**Harvest Date:** 1<sup>st</sup> April 2016

**Winemaking Analysis:** Alc 13.0% pH 3.6 TA 4.2 RS 3.6g/l

This low yielding Gewürztraminer was harvested, destemmed and left cold in the press to macerate for 12 hours to build structure and texture from skin contact. The fruit was pressed off gently to settle in a small stainless steel tank for 36 hours. A portion of the juice was racked off, taking light lees to old French barriques with the other portion going to tank for fermentation. Post fermentation the barrels were stirred twice weekly to build richness and weight. The two portions were racked, blended then stabilised and filtered before bottling.

[www.yealands.co.nz](http://www.yealands.co.nz)

f yealandsstate

yealands

