



SINGLE VINEYARD GRÜNER VELTLINER

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 Grüner Veltliner shows lifted notes of white pepper, citrus blossom and honey.

Palate: The palate is rich and multi-layered with complementary savoury notes of pepper and spice, which integrates well with fine mineral acidity.

Food Match: Extremely versatile especially with Asian cuisine, seafood, chicken & pork.

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

Cellaring Recommendation: Drink now or cellar for 3-4 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. Our Grüner Veltliner parcel was harvested in ideal conditions showing well balanced characters. The nose is an exotic mix of honey and spice, but the textural palate is really what sets this wine apart. Time on lees in seasoned French oak barrels, along with a portion fermented and aged in a concrete egg has resulted in a wine with a complex texture, combining the creamy nutty character from the oak use and pure mineral aspect from the portion aged in the concrete egg. This is a complete wine that will intrigue and please; an ideal wine to explore with food.

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. Our parcel of Grüner Veltliner is located on a sheltered north facing slope, on our Seaview vineyard. The soil is predominantly windblown loess.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 6th April 2016

Winemaking Analysis: Alc 13.0% pH 3.31 TA 4.7 RS 2.7g/l

The low cropping vines were hand harvested in excellent condition. The fruit was whole bunch pressed into tank to cold settle for 72 hours after which the clear juice was racked carefully, warmed and inoculated with selected yeast. A portion was transferred into 2nd and 3rd year French oak barriques and a 1000 litre French oak oval, to undergo fermentation naturally. Another small portion was fermented in a small concrete egg shaped vessel. All portions remained on lees for three months with twice weekly stirring to build the texture of the wine. The wine was blended, stabilised then filtered prior to bottling.