

# Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

## THINK BOLDLY TREAD LIGHTLY

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

### SINGLE VINEYARD P.G.R. AROMATIC BLEND

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

**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, seafood, chicken and pork dishes.

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

**Cellaring Recommendation:** Drink now or cellar 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. 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 cool site regularly commences harvest up to one week later than other sub regions of Marlborough. All three aromatic varieties sit on sheltered, north facing slopes. The soil is predominantly wind blown loess.

#### WINEMAKING

**Winemaker:** Jeff Fyfe

**Harvest Date:** 9<sup>th</sup> April 2016

**Varieties:** Pinot Gris 45% Riesling 40% Gewürztraminer 15%

**Winemaking Analysis:** Alc 13.0% pH 3.34 TA 6.3 RS 3.3g/l

Three aromatic parcels; Pinot Gris, Riesling and Gewurztraminer, were selected and harvested together. The fruit was crushed, de-stemmed then gently pressed, with the free run juice going to a stainless tank and the pressings portion going to a 1000L French oak oval and a selection of old French oak barriques. The free run juice in the stainless steel tank was settled for 72hrs and then the clear juice was then racked off to another stainless tank for a long cool fermentation to enhance the pure fruit flavours. The pressings portion in oak went through a natural fermentation and the french oak oval and barrels were stirred twice weekly post fermentation to develop structure and texture. Upon achieving a finely balanced blend, the wine was stabilised and filtered prior to bottling.

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