

Yealands

— FAMILY WINES —

MARLBOROUGH • NEW ZEALAND

THINK BOLDLY TREAD LIGHTLY

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

WINEMAKER'S RESERVE

SAUVIGNON BLANC

AWATERE VALLEY, MARLBOROUGH | 2015



Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winemaking. But most importantly, it means great tasting wines which don't cost the earth.

The reward of an exceptional vintage is the ability to create remarkable Reserve wines from individual parcels of fruit. Subtle winemaker influence complements the natural fruit flavours from our vineyard producing complex wines with texture and intensity.

WINEMAKERS NOTE

"The unique coastal Sauvignon Blanc blocks on our Seaview vineyard have provided inspiration to make an oak influenced Sauvignon Blanc. Fruit in the ripers spectrum was carefully selected for this wine and made a portion in predominantly older French oak puncheons with a small percentage of new.

The focus with this wine is to make a Sauvignon Blanc that is rich, savoury, textured and with layers of complexity brought in by the oak – but the oak must be subtle. It is important that the fruit and acidity is still present and the wine is recognisably a Sauvignon Blanc! It is really fun to make as there is a lot of inputs as a winemaker that you contribute – the proportion of barrels to stainless steel aged, what type of barrel and the age, lees work, proportion of malolactic fermentation.

Aromas of dried thyme and white flowers dominate the nose. The palate is rich and textured with a full spectrum of ripe herbal and savoury notes, and fresh acidity that all come together in perfect harmony. The mid-palate is structured and rich, yet elegant. Cellar up to 6 years."

T Kelly-Washington

VITICULTURE

Vineyard: 100% Seaview Vineyard, Awatere Valley

Block: G2 Block

Our G2 Block is situated on a gentle north facing sheltered terrace, which is 80m above sea level. Soil profile is wind-blown loess with high mineral content.

WINEMAKING

Winemaker: Tamra Kelly-Washington

Harvest Date: 15th April 2015

Winemaking Analysis: Alc 13% pH 3.25 TA 6.8 RS 1.7g/l

70% of the wine was filtered and aged on its lees for 8 months, subjected to regular stirring every two weeks. The remainder was aged in French oak, of which 8% was new. The components were blended then filtered prior to bottling.

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