

## LAND MADE SAUVIGNON BLANC

MARLBOROUGH | 2018



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:** Shows lifted notes of citrus blossom and passionfruit, underpinned with aromas of fresh herbs and lemon zest.

**Palate:** The palate is full and lively with juicy tropical fruit that is balanced with a long, crisp mineral finish.

**Food Match:** Enjoy with both fresh and cooked seafood dishes such as oysters, prawns, green lip mussels and fish.

**Dietary Information:** Suitable for vegetarians, vegans and a gluten free diet.

**Cellaring Recommendation:** Enjoy now, or cellar up to 2 years.

### VINTAGE SUMMARY

Vineyard: 80% Seaview, Awatere Valley 20% Wairau Valley

The growing season in Marlborough started out warm and dry, resulting in very even flowering and ultimately balanced vines with the right amount of crop to get them through to harvest. The warm weather continued through Spring and Summer, with periodic rains which kept the vines hydrated through the warm growing season. The warmer conditions meant that harvest started around two weeks earlier than the previous year and the fruit harvested was full of flavour, with naturally balanced acidity and lovely weight.

The resulting wine is showing the wonderful hallmarks that our Awatere and Wairau vineyards are known for – highly aromatic fruit flavours of passionfruit and fresh herbs, with underlying purity and minerality.

### WINEMAKING

**Winemaker:** Jeff Fyfe

**Harvest Date:** 22<sup>nd</sup> March - 9<sup>th</sup> April 2018

**Winemaking Analysis:** Alc 12.5% pH 3.32 TA 7.2 RS 3.8g/l

Carefully selected parcels of Sauvignon Blanc from our Awatere and Wairau Valley vineyards were used to craft this wine. The fruit was harvested over a period of eighteen days.

At the winery, the fruit was destemmed and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the fruit flavours. Each of the individual parcels were fermented separately using a range of selected yeasts to enhance varietal characters. The wine was then blended, stabilised and filtered in preparation for bottling.