

YEALANDS

ESTATE WINES

MARLBOROUGH ≈ NEW ZEALAND



WINEMAKER'S RESERVE

SAUVIGNON BLANC

AWATERE VALLEY, 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 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 Sauvignon Blanc fruit for this wine was picked in the riper spectrum and was carefully selected for this wine. It was made in a selection of fermentation vessels, including a mixture of older French oak in a variety of sizes, 1000L Oak Ovals and a concrete egg.

The focus with this wine is to make a Sauvignon Blanc that is rich, savoury and textured, with layers of complexity. It is important that the fruit and acidity is still present and the wine is recognisably a Sauvignon Blanc.

Aromas of dried thyme and blackcurrant on 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."

VITICULTURE

The growing season in Marlborough started out warm and dry, resulting in 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 throughout the growing season. These warmer conditions also meant harvest started around two weeks earlier than the previous year, with fruit that was full of flavour, naturally balanced acidity and lovely weight.

WINEMAKING

Winemaker: Natalie Christensen

Harvest Date: 25th March - 5th April 2018

Winemaking Analysis: Alc 12.5% pH 3.34 TA 6.46 RS 2.3g/l

The fruit was harvested, pressed and left to settle for 48 hours. The clear juice was racked off, taking some light lees, to ferment in a variety of vessels, including a concrete egg, French oak Oval and a selection of older 500L and 225L French barrels. Post fermentation the barrels and oval were stirred twice weekly to help build texture and balance. A portion of barrels underwent malolactic fermentation. After 9 months aging on lees, the wine was blended, stabilised and filtered.

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