

YEALANDS

WINES

MARLBOROUGH ≈ NEW ZEALAND



YEALANDS

Rosé

Marlborough 2020

Our wine is inspired by the coast that surrounds us, so close to the ocean that our vines are often misted with sea spray. The beauty of our environment influences how we craft wine, respectful of nature and our land. Yealands believes in sustainable winemaking and creating thoughtfully crafted wines that work in harmony with our landscape.

Tasting Note

Bouquet

This attractive light peach coloured Rosé has an enticing bouquet of crisp rhubarb, red apple and plum.

Palate

A juicy, textured palate with flavours of rhubarb and red berry with well-balanced acidity and a fresh mineral finish.

Food Match

Enjoy with goats cheese, light Summer salads or your favourite seafood.

Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

Cellaring Recommendation

Enjoy now, or cellar up to 2 years.

Vintage Summary

We were incredibly lucky to be granted permission to create these wines during the global pandemic crisis. For this reason, our 2020 wines carry some very unique memories.

The 2020 growing season was very dry, which meant disease pressure was low and some timely light rains kept just enough water flowing in our rivers. We had a classic Marlborough autumn with warm days and cool nights, which created this season's wines with our signature fresh natural acidity and intense fruit flavours.

Overall, the grapes had a luxurious ripening time, allowing flavours to fully develop while maintaining natural balance.

This resulted in a Rosé that is filled with lifted aromatics and a beautiful concentrated mouthfeel.

Winemaking

Winemaker: Natalie Christensen

Harvest Date: 17th March - 16th April 2020

Winemaking Analysis: Alc 13.0% | pH 3.46 | TA 5.6 | RS 4.2g/l

The Pinot Gris and Pinot Noir parcels that created this Rosé were individually harvested and field destemmed. The Pinot Noir had extended skin contact in the press to achieve the desired colour and flavour balance, while the Pinot Gris parcels were gently pressed on arrival.

The juice was then cold settled for 48 hours then racked prior to a long cool fermentation in stainless steel tanks to capture bright, fresh fruit characters. Each parcel was fermented separately with a range of yeasts to build complexity and structure. Following fermentation the wine was blended, stabilised and filtered prior to bottling.

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THINK SUSTAINABLY
DRINK RESPONSIBLY

