

**YEALANDS**  
WINES  
MARLBOROUGH ≈ NEW ZEALAND



## YEALANDS Pinot Gris 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

Brimming with ripe yellow stone fruit, pear and candied citrus.

#### Palate

The palate is generous and layered, perfectly balanced with a refreshing mineral finish.

#### Food Match

Enjoy with seafood, chicken or pork dishes.

#### Dietary Information

Suitable for vegetarians, vegans and a gluten free diet.

#### Cellaring Recommendation

Enjoy now, or cellar up to 3 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.

The Pinot Gris from this vintage is showing lovely ripe yellow stone fruits, green pear and candied citrus, with a refreshing and balanced palate.

### Winemaking

**Winemaker:** Natalie Christensen

**Harvest Date:** 17th March - 16th April 2020

**Winemaking Analysis:** Alc 13.0% | pH 3.34 | TA 5.7 | RS 3.9g/l

Parcels of Pinot Gris were harvested at optimal ripeness. The fruit was pressed gently, separating the free run juice from the pressings. The juice was cold settled for 48 hours then racked to remove solids.

The clear juice underwent a long cool fermentation in stainless steel tanks to capture and enhance the fruit flavours of pear, honey and stone fruit. Each parcel was fermented separately using a range of selected yeasts. Following fermentation the wine was blended, stabilised and filtered prior to bottling.