

Sauvignon Blanc 2022

BACKGROUND

Yealands wines are inspired by the coast that surrounds their property in New Zealand, so close to the ocean that the vines are often misted with sea spray. The beauty of the environment influences how Yealands crafts wine, respectful of nature and the land. Yealands believes in sustainable winemaking and creating thoughtfully crafted wines that work in harmony with their landscape. Based in the Awatere Valley, the southernmost, coolest, and driest of Marlborough's growing regions, Yealands is one of only a handful of wineries around the world to be certified as carbon neutral and the first ever to be certified from inception. Yealands' sustainable Seaview Vineyard is one of the most coastal vineyards in New Zealand; its proximity to the coastline provides distinctive mineral characteristics.

TERROIR & VINTAGE NOTES

Carefully selected parcels of Sauvignon Blanc were harvested from Awatere and Wairau Valley vineyards were used to craft this wine.

WINEMAKING & AGING

At the winery, the fruit was destemmed and gently pressed and clarified. The clear juice was then fermented separately using a range of selected yeasts. A long, cool fermentation in stainless steel tanks retained the vibrant, fresh characters Sauvignon Blanc is known for. After fermentation, the wine was blended, stabilized, and filtered in preparation for bottling.

TASTING NOTES

Pale lemon in color. The nose is generous with ripe tropical and citrus notes, alongside flowering herbs and blackcurrant leaf. The palate is layered with green tropical fruits and balanced with a refreshing crips mineral finish.





Marlborough, Marlborough, New Zealand

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 7.6, RS: 3.8, Ph: 3.32, Closure: Screw Cap

WINEMAKER

Natalie Christensen



