

Single Block S1 Sauvignon Blanc 2021

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.

WINEMAKING & AGING

Our S1 Block Sauvignon Blanc comes from a sun soaked site, moderated by cool, coastal breezes. The carefully harvested fruit from this block was de-stemmed, chilled and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off. A long, cool fermentation with a special Sauvignon Blanc yeast followed to capture and enhance the distinctive fruit flavors created by the S1 block. Once fermentation was complete, the wine was racked, stabilized and filtered before bottling.

TASTING NOTES

Medium lemon. Highly expressive with notes of blackcurrant and ripe stone fruit. The palate is richly textured with flavors of ripe nectarine and pineapple, firm acidity and flinty minerality.



750ML



YEALANDS
WINES
MARLBOROUGH NEW ZEALAND

ORIGIN

Awatere Valley, Marlborough, New Zealand

GRAPE VARIETIES

100% Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, TA: 7.48, RS: 2.8, Ph: 3.28,
Closure: Screw Cap

WINEMAKER

Natalie Christensen

