

COUNTRY New Zealand
REGION Marlborough

NOTABLE

 Vegan  Gluten Free

DESCRIPTION

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. The estate was founded on 08-08-08 by dynamic environmental entrepreneur and iconic figure Peter Yealands. Combining the very latest cutting-edge green technology and highly innovative thinking, the Yealands name quickly became synonymous with a passion for crafting ultra-premium wines in the most environmentally-friendly manner. Comprising 133 vineyards blocks on 1,000 hectares (2,471 acres), Yealands sustainable Seaview estate is designed with biological diversity in mind. Alongside the vineyards, 25 wetlands and more than 175,000 types of native flora support an ever-increasing range of fauna. Peters motto of Think Boldly, Tread Lightly and Never Say it Cant Be Done guides his dedication to the land. His holistic approach to constantly-evolving sustainable vine growing practices has not only garnered global acclaim for beautifully crafted wines, but also admiration for his visionary tenacity. In 2014, Yealands was selected as the 2014 Green Company of the Year by The Drinks Business.

VINIFICATION

Five parcels of Pinot Gris were harvested individually over a period of five days. The fruit was crushed, de-stemmed and pressed gently, separating the free run juices from the pressings. The juice was cold settled for 48 hours then racked prior to a long, cool fermentation in stainless steel tanks to enhance the fruit flavors. Each parcel was fermented separately using a range of selected yeasts. Following fermentation the wine was blended, fined lightly and filtered prior to bottling.

COLOR

Pale lemon.

NOSE

Notes of pear drop and nutty characteristics.

PALATE

Flavors of stone fruit and honey on the medium weight palate which lead to a crisp, refreshing finish.

ANALYSIS

Alcohol: 13.5% TA: 6.0 pH: 3.4 RS: 4.0 g/l

BOTTLE SIZE

750 ml

SERVING SUGGESTIONS

This wine will pair beautifully with seafood, chicken and pork.

