

**COUNTRY** New Zealand  
**REGION** Awatere Valley  
**GRAPES** 100% Sauvignon Blanc

**APPELLATION**  
**NOTABLE**

Marlborough  
 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 Can't 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 from the Seaview Vineyard were selected for this wine and were harvested individually over a period of two weeks. The fruit was crushed, de-stemmed and gently pressed prior to cold settling for 72 hours. The clear juice was then racked off and each parcel underwent a long, cool fermentation using three different yeasts. The wine spent an additional two months on the lees (with some stirring). It was then blended, stabilized and filtered prior to bottling.

## COLOR

Medium lemon.

## NOSE

Fresh fruit aromas such as blackcurrant intermingle with fresh herbs and citrus.

## PALATE

The palate is elegant and richly textured with a distinctive mineral note on the finish.

## ANALYSIS

Alcohol: 13% TA: 7.3 g/l pH: 3.3 RS: 3.0 g/l

## BOTTLE SIZE

750 ml

## SERVING SUGGESTIONS

Enjoy with a wide array of seafood dishes including sushi or freshly shucked oysters, prawns, mussels and scallops. Also pair with poultry dishes or a cheese plate.

