



## YEALANDS ESTATE SINGLE VINEYARD SAUVIGNON BLANC

**COUNTRY** New Zealand

**APPELLATION** Marlborough

**REGION** Awatere Valley

**WINEMAKER** Natalie Christensen

**GRAPES** 100% Sauvignon Blanc



### BACKGROUND

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 vineyard 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. Peter's 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.

### DESCRIPTION

**COLOR:** Medium lemon.

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

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

### VINIFICATION

Grapes for this wine come from two contrasting blocks on the Seaview Vineyard- one warmer, sheltered, and inland which contributes expressive aromatics, and a second coastal block the provides mineral backbone and length. The fruit was harvested individually, then de-stemmed and pressed gently prior to cold settling for 72 hours. A long cool fermentation followed captured and enhanced the pure aromatics.

### ANALYSIS

Alcohol: 13% TA: 7.4 g/l pH: 3.24 RS: 2.6 g/l

### SERVING SUGGESTIONS

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

### BOTTLE SIZES

750 ml



Vegan



Gluten Free