



SINGLE BLOCK S1 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 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. 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: Highly expressive with notes of blackcurrant and ripe stone fruit.

TASTE: The palate is richly textured with flavors of ripe nectarine and pineapple, firm acidity and flinty minerality

VINIFICATION

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.

ANALYSIS

Alcohol: 12.5% TA: 7.48 g/l pH: 3.28 RS: 2.8 g/l

SERVING SUGGESTIONS

Pair with pork roasts, as well as fresh and cooked seafood dishes including freshly shucked oysters, prawns, green lipped mussels and creamy scallops.

BOTTLE SIZES

750 ml



Vegan **Gluten Free**