



SAUVIGNON BLANC

NEW ZEALAND



COUNTRY New Zealand

APPELLATION Marlborough

REGION Marlborough

WINEMAKER Natalie Christensen

GRAPES 100% Sauvignon Blanc

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 characteristic.

DESCRIPTION

COLOR: Pale lemon in color.

NOSE: Lifted notes of citrus blossom and passion fruit with aromas of fresh herbs and lemon zest.

TASTE: The palate is brimming with zingy tropical fruit balanced with a long, crisp, mineral finish.

VINIFICATION

Carefully selected parcels of Sauvignon Blanc were harvested from Awatere and Wairau Valley vineyards were used to craft this wine over a period of 18 days. At the winery, the fruit was destemmed and gently pressed. The juice was cold settled for 72 hours, then fermented separately in stainless steel to capture and enhance the fruit flavors.

ANALYSIS

Alcohol: 12.5% TA: 7.2 g/l pH: 3.32 RS: 3.8 g/l

SERVING SUGGESTIONS

Pair with seafood, poultry, salads and pastas.

BOTTLE SIZES

750 ml



Vegan



Gluten Free