


















## YEALANDS

**\$17.91\***

\* Suggested retail price

### *Sauvignon Blanc Estate Land Made 2017*

	Product code	27022
	Format	12x750ml
	Listing type	SLGA
	Status	Available
	Type of product	Still wine
	Country	New Zealand
	Regulated designation	Table wine
	Region	South Island
	Subregion	Marlborough
	Varietal(s)	Sauvignon Blanc 100 %
	Alcohol percentage	12.5%
	Colour	White
	Sugar	Dry
	Closure type	Metal screw cap
	Total acidity	7.3 g/l
	PH	3.29
	À boire	2 years

#### ABOUT THIS WINERY

Located in the Awatere Valley, Marlborough, Yealands Family Wines produces award-winning wines in harmony with nature. Holding this philosophy at the heart of their craft has seen Yealands Family Wines lead the world in sustainable winegrowing. But most importantly, it means producing great tasting wines which don't cost the earth.

#### TASTING NOTES

Lifted notes of blackcurrant leaf and passionfruit, underpinned with aromas of fresh herbs and lemon zest. The palate is brimming with juicy fruit that is balanced with a long, crisp mineral finish. Enjoy with both fresh and cooked seafood dishes such as oysters, prawns, green lip mussels and fish. Suitable for vegetarians, vegans and gluten free diets.

#### PRODUCT NOTES

Marlborough experienced a mild-to-cool spring period, which ensured that the vines naturally produced lighter than average yields. An unseasonal period of rain ultimately alleviated the drought conditions experienced over the past two years. The resulting wine is showing the wonderful typicity that their Seaview and Wairau vineyards are known for – highly aromatic fruit flavours of passionfruit and fresh herbs, vibrancy, purity and minerality.

#### PRODUCTION NOTES

**MELANIE ELDRIDGE**  
Carefully selected Seaview Vineyard parcels were harvested individually over a two week period. At the winery, the fruit was crushed, destemmed and gently pressed. The juice was cold settled for 72 hours, after which it was bottled and aged in Marlborough, New Zealand.



which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the fruit flavours. Each of the individual parcels were fermented separately using a range of selected yeasts.

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YEALANDS  
WINES  
MARLBOROUGH NEW ZEALAND



Raymond Chan Wine  
Reviews

**Favourite New Zealand  
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Awards

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