

YEALANDS

ESTATE

SINGLE VINEYARD



Chardonnay

— 2024

Our Seaview Vineyard in the Awatere Valley is one of New Zealand's most coastal vineyards. Breath-taking vistas of rolling hills and wild coastline define our wines. The strong offshore winds encourage the grapes to grow small with thickened skins and wonderfully concentrated characteristics. Yealands Estate Single Vineyard wines are the truest expression of our coastal location, showcasing our unique environment and diversity of flavours across this singularly incredible vineyard.

Tasting Note

- Bouquet:** Striking aromatics of citrus, nectarine and flint are layered with a distinctive graphite lift.
- Palate:** Mineral acid drive with juicy nectarine and a fine saline thread. Oak is elegantly integrated, providing a refined backbone and incredible length.
- Food Match:** Porcini risotto with truffle oil, roast chicken with tarragon and lemon butter or miso roasted eggplant (vegan).
- Dietary:** Suitable for vegetarians, vegans and a gluten free diet.
- Cellaring:** Enjoy now, or cellar 2-6 years.

Vintage Summary

Vintage 2024 was another one for the history books, with a hot, dry summer and low rainfall impacting the Marlborough region. Its a year that can be celebrated for its outstanding quality. Several factors contributed to lower yields, with early spring frosts, cooler temperatures during flowering, and prolonged dry conditions and water restrictions throughout summer and the harvest period. The unique seasonal conditions of vintage 2024 have produced wines of exceptional quality and showing the wonderful hallmarks that our Marlborough vineyards are known for - highly concentrated flavours, with underlying purity and minerality. We are excited to share them with the world.

Viticulture

Our Seaview Vineyard in the Awatere Valley is exposed to some of the toughest growing conditions in Marlborough; high sunshine and wind, cool nights and low rainfall which produces a smaller, thicker skinned berry with intense fruit flavours. Our parcel of Chardonnay is located on an exposed north facing expression at the top of the Seaview hill.

Winemaking

Winemaker: Natalie Christensen

Harvest date: 12th March 2024

Winemaking Analysis: Alc 12.5% | pH 3.36 | TA 6.6 | RS 3.3 g/l

The fruit was picked at optimal ripeness and gently pressed to preserve purity and finesse. After a brief settling, the juice was racked off solids and fermented in premium French oak, enhancing aromatic complexity and texture. The wine was aged on lees with regular bâtonnage to build mid-palate weight and depth. It was then carefully racked, blended, stabilised, and filtered prior to bottling.



AWATERE VALLEY • MARLBOROUGH