

Yealands Estate

Single Block L5 Sauvignon Blanc 2022



WHITE
STILL WINE



NEW ZEALAND



MARLBOROUGH



SUITABLE
FOR VEGANS

TASTING NOTE

Sauvignon Blanc from the estate's coolest, most extreme site, restrained, elegant and tasting of crushed oyster shell and wet stone, with a fresh blast of citrus and a pervasive scent of wild thyme.

VITICULTURE

Seaview Vineyard, Awatere Valley, Marlborough: Elevation 69m, wind-blown loess soil. North-facing, 900m from the ocean. L5 Block, the most exposed coastal site, produces a unique wine, reflecting its extreme terroir with mineral, salty, crushed oyster shell, and wet stone flavours.

VINIFICATION

From L5 Block, clean ripe fruit is gently pressed, settled, and warmed, inoculated with select yeasts. Cool fermentation over 20 days, aged on lees for 7 weeks with stirring. Stabilized, filtered, and bottled for perfection.

FOOD MATCHING

Great match with all seafood and fish.

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|-----------------|----------------------------------|
| SIZE | 75cl |
| VINTAGE | 2022 |
| ABV | 13% |
| GRAPE VARIETIES | Sauvignon Blanc (100%) |
| CLOSURE | Screw cap |
| SKU CODE | A6866122 |
| EXPRESSION | White, Crisp, Dry and Refreshing |
| COUNTRY | New Zealand |
| REGION | Marlborough |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Screw cap |
| SKU | A6866122 |