

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.

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