

Yealands

FAMILY WINES
MARLBOROUGH • NEW ZEALAND



Peter Yealands
WINES



CHARDONNAY HAWKE'S BAY | 2016

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, it means great tasting wines which don't cost the earth.

Founder Peter Yealands' vision is to create the world's most environmentally-friendly wines. Constantly seeking new ways to work, he combines his love of the land with wines as bold as his ambition. These very approachable wines prove that sustainability always rewards with lasting quality.

TASTING NOTE

Bouquet: Exhibits pineapple, citrus and stone fruit flavours which combine seamlessly with the subtle toasty oak.

Palate: The palate combines ripe fruit, lees complexity and subtle oak with a fresh elegant finish.

Food Match: Enjoy with roast chicken, oysters or fish and chips.

Dietary Information: Suitable for vegetarians and gluten free diets.

Cellaring Recommendation: Enjoy now, or cellar up to 5 years.

VINTAGE SUMMARY

The 2016 vintage was another great one for Chardonnay in Hawkes Bay. The temperate spring yielded a moderate crop which ripened beautifully over the warm dry summer. The fruit was gently picked and pressed to give fine fresh juices with a soft texture. The batches were kept separate and fermented with a range of vessels, temperatures and yeast strains to give complexity of aroma and mouth feel. After aging on full yeast lees with regular stirring the batches were blended and prepared for bottling.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 21st March - 1st April 2016

Winemaking Analysis: Alc 13.5% pH 3.49 TA 5.65 RS 1.5 g/l

The 2016 Chardonnay was sourced from a range of Hawkes Bay vineyards in the Korokipo, Crownthorpe, Bridge Pa, Clive and Mangatahi sub regions of Hawkes Bay. These vineyards are characterized by moderate temperatures and free draining soils, perfect for producing high quality fruit. This Chardonnay exhibits pineapple, citrus and stone fruit flavours combined seamlessly with subtle toasty oak. The palate is ripe and textural and fresh with sweet fruit, lees complexity and subtle oak with an elegant finish.

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International Wine & Spirit Competition 2014

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RESERVE

RESERVE SAUVIGNON BLANC MARLBOROUGH | 2016



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TASTING NOTE

Bouquet: Lifted notes of white peach and passionfruit, underpinned with citrus.

Palate: The palate is full with pure fruit flavours, yet balanced with a long crisp citrus finish.

Food Match: Enjoy with both fresh and cooked seafood such as oysters, prawns mussels or fish.

Dietary Information: Suitable for vegetarians, vegans and gluten free diets.

Cellaring Recommendation: Enjoy now, or cellar up to 2 years.

VINTAGE SUMMARY

The 2016 growing season started out incredibly dry, with some predicting a severe drought. Fortunately some unseasonal rains in February set the vines up for a great final ripening period. March and April were very consistent, with warm and dry weather experienced throughout Marlborough allowing a harvest that wasn't dictated by the weather. All varieties were able to be picked at optimal ripeness and in good time. Conditions over the flowering period were stable creating nice even crop levels in the vineyards which translated into wines with great concentration and texture. The Sauvignon Blanc from this vintage is showing the wonderful typicity that the Awatere Valley is known for - highly aromatic fruit flavours of blackcurrant leaf and citrus blossom with a vibrant palate that is pure with an elegant mineral finish.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 27th March - 10th April 2016

Winemaking Analysis: Alc 12.5% pH 3.21 TA 6.3 RS 3.6g/l

Two parcels from the Awatere Valley were selected to create this wine. One from our coastal Seaview Vineyard and the other, more inland, from our Willow Flat Vineyard. The fruit was crushed, de-stemmed and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the pure fruit flavours. The individual parcels were fermented separately using selected yeasts before they were blended, stabilised, filtered and bottled.

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NZ WINE PRODUCER OF THE YEAR
International Wine & Spirit Competition 2014

2015 RESERVE SAUVIGNON BLANC CLIFFORD BAY

Villa Maria Estate - Marlborough, New Zealand

Hvidvin - Sauvignon Blanc



Villa Maria Estate

– New Zealand's most awarded wines

Villa Maria Estate er grundlagt af George Fistonich i 1961, og tælles i dag blandt de bedste huse i New Zealand. Blandt andet skriver australske James Halliday i sin "Pocket companion to Australian og New Zealand wines": "..Kvaliteten af (Villa Maria) vinene er eksemplarisk, aromaerne er vidunderligt kraftige uden nogensinde at kamme over.." Samtidig er Villa Maria Estate som de selv udtrykker det: Ikke New Zealand's største vineri, men New Zealand's mest præmierede producent

Topdruer og engageret team

Baggrunden er Villa Maria team'ets totale engagement i at skabe den bedst mulige kvalitet kombineret med en politik om kun at anvende topkvalitets druer fra New Zealand's bedste vinområder i Hawkes Bay, Gisborne, Marlborough og Auckland. Filosofien er i al sin enkelhed, at kvaliteten i en vin skabes i vinmarken. Selve transformeringen fra drue til vin er naturligvis et kritisk punkt ved vinfremstillingen. Ansvarer ligger hos Alastair Maling, der er vinmager hos Villa Maria. Hans evner må tilskrives en meget stor del af æren for Villa Maria's fantastiske vine.

Intens, koncentreret og aromatisk Sauvignon

Kun Villa Maria vine af exceptionel kvalitet får lov til at bære betegnelsen "Reserve". Druerne til denne vin er fra Villa Marias bedste parceller i Marlborough-områdetets kølige Awatere Valley. Druerne er plukket ved optimal modenhed og gæret i rustfri ståltonke ved lave temperaturer, for at bevare maksimal druearoma. En lille del er fadlagret og fadgæret for ekstra kompleksitet. Og netop intensitet, aroma og kompleksitet er nøgleordene for Villa Maria's Reserve Sauvignon Blanc. Du finder intens, aromatisk, dyb og meget typisk Marlborough Sauvignon næse. Smagen er koncentreret med den syngende og appetitvækkende modne syre, der er kendetegnet for stor Sauvignon. Smagen er intens med aromaer af tropiske frugter, solbærblad, hyldeblomst og stikkelsbær. Essensen af New Zealandsk Sauvignon Blanc!

Nyd den ung f.eks. til rødtunge, og andre magre, lyse fisketyper, skaldyr, kylling, retter med tomat, gazpacho, pasta og vegetariske retter eller en frisk gedeost.

2015 PRIVATE BIN PINOT GRIGIO

Villa Maria Estate - East Coast, New Zealand

Hvidvin - Pinot Gris



Villa Maria Estate

– New Zealands mest præmierede vine

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Engageret team og fokus på kvalitet

Baggrunden er Villa Maria team'et totale engagement i at skabe den bedst mulige kvalitet kombineret med en politik om kun at anvende topkvalitets druer fra New Zealands bedste vinområder i Hawkes Bay, Gisborne, Marlborough og Auckland. Filosofien er i al sin enkelthed, at kvaliteten i en vin skabes i vinmarken. Selve transformeringen fra drue til vin er naturligvis et kritisk punkt ved vinfremstillingen. Chef vinmager hos Villa Maria er Alastair Maling MW, der står i spidsen for et topmotiveret og dedikeret team fordelt på Villa Marias to vinerier i hhv. Auckland og Marlborough.

Private Bin Pinot Grigio

Stilen i Villa Maria's Private Bin serie er ganske enkelt usædvanligt lækker med kraftigt fokus på druernes aroma og karakter. Druerne til Villa Maria Private Bin Pinot Grigio er dyrket i New Zealands East Coast distrikter, Marlborough, Gisborne og Waipara. Tilsammen tilbyder disse en mangfoldighed af jordtyper lige fra frit drænede, grusede jord og til tungere ler jorde. Det bidrager til kompleksiteten af aromaerne og smagen i den færdige vin. For at sikre en god intensitet i smag og optimal modenhed er druerne dyrket med lave høst udbytter og passende sol eksponering af druerne. Villa Maria Private Bin Pinot Gris forfører med rige og generøse aromaer af pære, hvid fersken og kaprifolier. Smagen er rig og fyldig og munder ud i en lækker "off dry" finish. Fantastisk til fisk og skaldyr, cremede oste, salater og hvidt kød.

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SAUVIGNON BLANC ROSE MARLBOROUGH | 2016

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TASTING NOTE

Bouquet: Shows lively notes of fresh fruit and red berries.

Palate: The palate is brimming with juicy fruit that is balanced with a long, off-dry mineral finish.

Food Match: Enjoy with seafood, barbecued chicken and salads.

Dietary Information: Suitable for vegetarians, vegans and gluten free diets.

Cellaring Recommendation: Enjoy now, or cellar up to 2 years.

VINTAGE SUMMARY

The 2016 growing season started out incredibly dry, with some predicting a severe drought. Fortunately some unseasonal rains in February set the vines up for a great final ripening period. March and April were very consistent, with warm and dry weather experienced throughout Marlborough allowing a harvest that wasn't dictated by the weather. All varieties were able to be picked at optimal ripeness and in good time. Conditions over the flowering period were stable creating nice even crop levels in the vineyards which translated into wines with great concentration and texture. The Sauvignon Blanc from this vintage is showing the wonderful typicity that our Seaview Vineyard is known for – highly aromatic fruit flavours of blackcurrant leaf and citrus blossom with a vibrant palate that is pure with an elegant mineral finish.

WINEMAKING

Winemaker: Jeff Fyfe

Harvest Date: 7th April - 20th April 2016

Winemaking Analysis: Alc 13% pH 3.23 TA 7.2 RS 3.7g/l

Parcels of Sauvignon Blanc from our Seaview Vineyard were selected to blend this wine. A splash of Merlot was added from one of our Hawke's Bay vineyards to give the attractive pink hue. Individual parcels were harvested when the fruit was at optimal ripeness over a period of 13 days in early April. The fruit was crushed, de-stemmed and gently pressed. The juice was cold settled for 72 hours, after 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 especially selected yeasts to enhance varietal aromatics and structure. Once blended, the wine was stabilised and gently filtered prior to bottling.



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NZ WINE PRODUCER OF THE YEAR
International Wine & Spirit Competition 2014

Sileni Pinot Noir "The Plateau", Single Vineyard, Hawke's Bay, New Zealand



2015 Sileni Pinot Noir "The Plateau", Single Vineyard, Hawke's Bay, New Zealand

Pr. stk.

149,95 DKK

1

Læg i kurv



En seriøs rival til langt dyrere **Bourgogne**. "Forsyrgende flot **pinot noir**... 5 sikre stjerner", skrev **Finansbureauet** om 2013. 2014 fik fik 92p/100 på Los Angeles IWSC.

Den særlige "Single Vineyard" udgave af Sileni's flotte Bourgogne-rival kommer fra de bedste parceller på den særlige "Plateau" vinmark omkring Graeme Avery's privatbolig i Hawke's Bay. Et køligt klima og lavt udbytte samt **lagring** i fransk **eg** giver vinen en ekstra dimension. Lagres i ganske lidt **eg** -her er det vinens frugt, som giver vinen sine mange fans! År efter år er seriøs rival til dyr Bourgogne! Domænet er certificeret "**sustainable**", dvs. **bæredygtig** drift. Således tynder får ud i vinstokkene -og leverer naturgødning til jorden! 2014 Trophy + Gold på Los Angeles IWSC og GOLD på San Francisco IWC. 2012 blev valgt som bedste **rødvin** fra New Zealand i Korean Wine Challenge 2015.

Producent

SILENI
ESTATE

Anmeldelser

93 / 100

WineOrbit

2015

16,5 / 20

Forlaget SMAG

2013

90 / 100


www.vintorum.dk

2013

16,5 / 100

Forlaget SMAG

2012




www.vintorum.dk

2009

Produkt information

Tørhedsgrad	Tør
Fyldighedsgrad	Middelfyldig
Alkohol %	13.50
Årgang	2015
Flaskestørrelse	Helflaske, 0,75 liter
Vin type	Rødvin
Lukkemetode	Skruelåg
Dyrkningsmetode	Bæredygtig/Sustainable
Pinot Noir	100%
Varenummer	177615



2012 Valli Pinot Noir Gibbston, Central Otago NZ

Pr. stk.

469,95 DKK

1

Læg i kurv



Grant's favorit Pinot. Dyb **farve**; intens **aroma** af røde frugter med lag på lag af frugt og krydderier. Stor frugt og længde. Gibbston marken er plantet 2000 med 4040 vinstokke/ha -og et udbytte under 1 flaske/vinstok. Godt 11.000 flasker/år.

Lagring 11 måneder i eg, 1/3 ny hvert år. Ingen **klaring** eller **filtrering**. Der var ingen vin, da Grant Taylor blev født i Otago. Så han drog til Californien, hvor han var del af pinot noir revolutionen bl.a. i Oregon. I 1993 blev han lokket hjem og var pioner i pinot noir i Otago. I 1998 grundlagde han Valli (opkaldt efter tipoldefar), som 4 gange har fået en vin valgt som bedste verdens pinot noir i London (International Wine Competition, en af Verdens største af sin art). En bedrift ikke overgået hverken før eller siden. Valli er også valgt som Raymond Chan Wine Review's "Winery of the Year 2016".

Vinmager Grant Taylor om denne vin: "Dark violet. Deep, dark toasty notes, toffee, violets, red berry fruit, and mint; there is so much going on in the nose, with a touch of reduction adding another layer of complexity and mystery. Broad as well as long, the fruit weight and flavours are mouth filling with acid, **tannin** and flavour in balance. This wine is seamless on the palate. My favourite of our 2012 Pinot Noirs."

Producent



Anmeldelser

95 / 100		2012
93 / 100		2012
93 / 100		2012
19 / 20		2011
93 / 100		2011
91 / 100		2011

Produkt information

Tørhedsgrad	Tør
Fyldighedsgrad	Middelfyldig
Alkohol %	13.00
Årgang	2012
Flaskestørrelse	Helflaske, 0,75 liter
Vin type	Rødvin
Lukkemetode	Skruelåg
Dyrkningsmetode	Traditionel
Druesorter	Pinot Noir (100%)
Varenummer	179012

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FAMILY WINES
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Peter Yealands
RESERVE

RESERVE PINOT NOIR MARLBOROUGH | 2015



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TASTING NOTE

Bouquet: Intensely perfumed with lifted savoury notes interlaced with dark fruits.

Palate: The tannins are soft and silky, layered with plush, ripe fruit.

Food Match: Enjoy with red meats such as venison or slow roasted leg of lamb.

Dietary Information: Suitable for vegetarians, vegan and gluten free diets.

Cellaring Recommendation: Enjoy now, or cellar up to 3 years.

VINTAGE SUMMARY

2015 was an incredibly smooth harvest which commenced around a week earlier than expected. This was due to the consistently dry, warm weather we enjoyed all summer in Marlborough, as well as the lighter crop from the cooler weather over the flowering period. The whole growing season was incredibly dry with the region only receiving around 40% of its annual rainfall, putting pressure on the water supply within the region. Fortunately, all our vineyards came through the season very well with no impact on quality due to the low soil moisture levels experienced.

This Pinot Noir was harvested from two of our vineyards in the Awatere Valley; Seaview Vineyard and Willow Flat. The fruit was in excellent condition and the resulting wine is showing lifted fruit flavours in the red berry spectrum balanced with earthy savoury notes, vibrancy, purity and structure.

WINEMAKING

Winemaker: Tamra Kelly-Washington

Harvest Date: 19th - 30th March 2015

Winemaking Analysis: Alc 13.5% pH 3.75 TA 5.2 RS 1.8g/l

The low yielding Pinot Noir blocks were harvested at optimum ripeness. All clones were harvested and made separately. The parcels were cold macerated at 6 – 8 degrees for around five days before being warmed and inoculated with selected yeasts. A fast, hot fermentation proceeded with regular and gentle mixing of the juice over the skins, which has helped to craft a wine with elegance and balance. The parcels were gently pressed off after fermentation. A portion went to a mixture of new and older French oak barriques to undergo malolactic fermentation and to age. Post malolactic and aging the wine was blended and gently filtered prior to bottling.

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NZ WINE PRODUCER OF THE YEAR
International Wine & Spirit Competition 2014



Babich, Pinot Noir, Winemakers Reserve

Pinot Noir trives kun få steder uden for Frankrig. Alle eksperter er enige om at New Zealand er den bedste oversøiske producent af Pinot Noir. Babich store erfaring med denne drue og deres markers perfekte placering gør dem i stand til at fremstille denne top- Pinot Noir vin. En oplevelse af de store. Pinot Noir bliver aldrig kraftig vin, men altid elegant.

Området og producenten:

Babich Wines blev startet helt tilbage i 1916, og er dermed et af de ældste vinhuse i New Zealand. Denne erfaring, kombineret med en konstant søgen efter det perfekte udtryk i de enkelte druer, giver vine med stor typicitet og høj klasse.

Joe Babich: Målet er at have vinmarker i de rette regioner og tilplante de korrekte druer på de rigtige marker. Så producerer vi vine med finesse og stil.

Babich er familieejet og denne konstante udvikling er med til at bibeholde den høje standard på alle vinene. Familieånden er gennemgående i hele firmaet, hvor også de ansatte har været hos Babich i mange år.

Pinot Noir er ikke den nemmeste drue at arbejde med, hverken i marken, eller i vineriet. I marken er druen meget tyndskallet og derfor meget sensibel overfor angreb af alle slags. I kælderer producerer den en let og elegant most som man også skal være varsom med under behandlingen. Når anstrengelserne lykkes, så er resultatet en af verdens mest elegante vine, med mange strenge at spille på.

Vinen:

Druerne hentes fra flere forskellige parceller, for kun at bruge den bedste frugt i denne udgave. Den endelige vin er blandet af fem forskellige kloner af Pinot Noir, hovedsageligt 667 og 777. To af de kloner der giver lavt udbytte, men høj intensitet i frugten. Mosten gæres i åbne kar med 10% hele klaser. Efter en lang gæring overføres mosten til en kombination af nye og gamle franske egetræsfade for lagring. Vinen fra disse fader stikkes sammen efter 11 måneder og lagres herefter yderligere to måneder på fad inden den endelige aftapning. Dette er måden man fremstiller stor Pinot Noir på.

Lglasset:

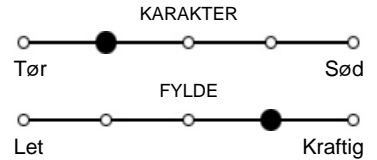
Denne vin er flot klar i glasset. Duften er pakket med blomster og kirsebær og lidt krydderi fra fadlagringen. I munden eksploderer vinen med sød primær frugt og en fin tæthed med lang balanceret eftersmag.

Server denne vin til kalvekød, vildt og intense saucer.

Serveres ved 14-16°C for at fremhæve den flotte frugt i vinen.

FinansBureauet ★★★★★

Smagsbarometer



Varenummer:	0521153
Årgang:	2013
Varetype:	Rødvin
Indhold:	75 Cl
Alkohol:	14 %
Land:	New Zealand
Område:	Marlborough,
Druer:	Pinot Noir

2014 PRIVATE BIN PINOT NOIR

Villa Maria Estate - Marlborough, New Zealand

Rødvin - Pinot Noir



New Zealands mest præmierede vine

Villa Maria er ikke New Zealands største vingård, men det er New Zealands i særklasse mest præmierede vingård. Selvom ejendommen blev grundlagt helt tilbage i 1961 af George Fistonich, hersker der stadig en pionérånd i firmaet, hvor man absolut ikke har i sinde at hvile på laurbærrene. Baggrunden for Villa Marias succes ligger først og fremmest i de store markbesiddelser i New Zealands allerbedste vindistrikter. George Fistonich har målrettet investeret kolossale summer i at opkøbe vinmarker, og han har i mange tilfælde været helt fremme i skoen og har købt op i områder, hvor andre vingårde ikke anede at der var et stort kvalitetspotentiale.

Vision og motivation

Baggrunden for Villa Marias succes er, foruden George Fistonichs vision, Villa Maria team'et totale engagement i at skabe den bedst mulige kvalitet kombineret med en politik om kun at anvende topkvalitets druer fra New Zealands bedste vinområder i Hawkes Bay, Gisborne, Marlborough og Auckland. Filosofien er i al sin enkelhed, at kvaliteten i en vin skabes i vinmarken. Selve transformeringen fra drue til vin er naturligvis et kritisk punkt ved vinfremstillingen. Chef vinmager hos Villa Maria er Alastair Maling MW, der står i spidsen for et topmotiveret og dedikeret team fordelt på Villa Marias to vinerier i hhv. Auckland og Marlborough.

Gennembruddet for Marlborough Pinot Noir

Pinot Noir-druen kan levere vine i verdensklasse, hvis den dyrkes og vinificeres korrekt. Som de første i Marlborough-distriktet, lykkedes det Villa Marias vinangere at "knække koden", og få Pinot Noir-druen til at yde sit ypperste. Resultatet er simpelthen fantastisk:

Private Bin Pinot Noir byder på en bouquet af den livligste og mest intense Pinot Noir-frugt, man kan forestille sig. Smagen følger trop, og er intenst frugtig, lækende og perfekt afbalanceret af en behagelig friskhed. En ekstremt appetitvækkende og velsmagende Pinot Noir.