

# YALUMBA

FAMILY VIGNERONS C. 1849



## PRODUCER PROFILE

Estate owned by: Robert Hill-Smith  
Winemaker: Louisa Rose  
Total acreage under vine: 650  
Estate founded: 1849  
Winery production: 960,000 Bottles  
Region: South Australia  
Country: Australia

## Yalumba Y Series Viognier 2017

### WINE DESCRIPTION

Here at Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind. The Y Series represents a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

### WINE PRODUCTION

After harvest the Viognier grapes were gently pressed and the juices handled with controlled oxidation. Fermentation took place in stainless steel tanks utilising the naturally occurring indigenous vineyard yeasts. The indigenous yeasts create layers of flavour, complexity and richness. After fermentation the wine remained on yeast lees for about three months, increasing the complexity by adding creaminess and palate richness.

### TASTING NOTES

Bright straw in colour with green hues, the 2017 Y Series Viognier has aromas of orange blossom and fresh ginger, with hints of honeysuckle and white flowers. Fresh pineapple, Chinese white tea and dried figs lead into a creamy mid palate with a silky textural finish.

### FOOD PAIRING

Drinks perfectly with harissa chicken or crispy rice pancakes with potato and chickpeas.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	150 to 1500 feet
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Viognier
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.4
Residual sugar:	2.1 g/L
Acidity:	5.7 g/L

  
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