

# 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 Sauvignon Blanc 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 varieties. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

### WINE PRODUCTION

Grapes arrive during the cool of the night and are gently crushed to tank and given 12 hours skin maceration prior to draining and pressing. Wild yeasts then initiate and complete fermentation. When complete, the wine is left on its lees and given regular battonage to build complexity until blending. The 2016 Y Series Sauvignon Blanc is the first vintage that was fermented using only wild, or indigenous, yeasts.

### TASTING NOTES

Pale straw in colour, the 2016 Sauvignon Blanc displays lively aromas of freshly squeezed lemons and dried herbs. These savoury and inviting notes are complemented by hints of honeysuckle and jasmine. The palate is vibrant and bursting with life and zest. It displays generosity, texture and full bodied depth. The freshness of nettles and lemon drops finish this easy drinking and enjoyable wine. A fruit driven Australian Sauvignon Blanc with great line, length and generosity of flavor.

### FOOD PAIRING

Enjoy with a citrus dressed BBQ calamari salad.

### 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% Sauvignon Blanc
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

  
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