



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 2018

WINE DESCRIPTION

At Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind. The Y Series is a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions. We look forward to sharing our love of wine with you as you explore the Y Series.

ABOUT THE VINEYARD

Winter rains were slow to arrive, however once they did, the rainfall was substantial and this set up the vines well for the growing season. Spring and then into summer, the rain was steady and above average, resulting in strong canopy growth and for varieties such as Sauvignon Blanc, this is perfect. The New Year then brought lovely warm temperatures, which advanced the ripening and we began picking the Sauvignon Blanc on February 13th. We achieved great flavors early in the ripening that have resulted in a wine of freshness, intensity and purity.

WINE PRODUCTION

Grapes arrived during the cool of the night, they were gently crushed into tank and given 12 hours skin maceration prior to draining and pressing. Wild yeasts then initiated and completed fermentation. Once complete, the wine was left on its lees and given regular bâtonnage to build complexity until blending.

TASTING NOTES

Pale straw in color with a green hue. Lively aromas of lemon balm, grapefruit, lemon meringue and white blossoms. There are nuances of fresh herbs and candied lemon rind with a touch of flint from the wild ferment. The palate is vibrant and bursting with life and zest. There is an increased depth and generosity of fruit from the wild ferment and bâtonnage. Flavors of lemon drop and passion fruit butter abound, with zesty acidity, making this an easy drinking wine that shows all the hallmarks of fruit driven Australian Sauvignon Blanc; line and length with a generosity of flavor.

FOOD PAIRING

Eat with a citrus dressed BBQ calamari salad or crispy lemon tofu.

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

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.2
Residual sugar:	2.6 g/L
Acidity:	5.8 g/L