

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 Organic Shiraz 2017

WINE DESCRIPTION

The grapes for this wine are sourced from four family owned, organically certified vineyards. The Carypides family vineyard located at Virginia in the Adelaide Plains, the Barich family vineyard on the Murray River at Loxton, the Palena family vineyards near Barmera in the Riverland, and the Strachan family vineyard in McLaren Vale

ABOUT THE VINEYARD

Vineyard soils were replenished by a wet winter. From August until mid summer temperatures were below average, with late December rain ideal for the vines to grow their protective canopies. The mild summer weather meant the grapes were able to ripen slowly on the vine, being full of flavor when harvested.

WINE PRODUCTION

Made with organic winemaking techniques with very little winemaking intervention.

TASTING NOTES

Crimson with violet hues, this wine exhibits aromas of spiced plums and peppercorns with a savoury fruit cake finish. The palate is a mix of violets and spice with hints of liquorice, lingering plums and mulberries. This is a fruit driven, medium bodied wine with fine, soft tannins and a savory, persistent finish.

FOOD PAIRING

Enjoy with suckling pig and an apple and walnut salad or a Swiss mushroom burger with caramelised onion.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	30-600 feet
Average Vine Age:	20 years
Certified eco-friendly practices:	USDA Certified Organic
Certified vineyards:	yes
Certifying organizations:	ISO14001; Entwine Australia; Australian Certified Organic
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.7
Residual sugar:	0.3 g/L
Acidity:	6.0 g/L


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