



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 Eden Valley Viognier 2017

WINE DESCRIPTION

Yalumba has pioneered the growing and making of Viognier in Australia since 1980. We have over 30 years of viticultural and winemaking experience working with this alluring variety.

ABOUT THE VINEYARD

A wet winter and spring filled the soils with moisture, giving the vines a great start to the growing season. Spring and early summer temperatures were mild and below average, resulting in a long and even ripening period. These ideal conditions for grape growing allowed us to make optimal picking decisions. The warm and dry days during late summer and autumn combined with cool nights led to the development of pristine fruit flavors.

WINE PRODUCTION

After harvest about 60% of the fruit was gently pressed directly to barrels, the rest to stainless steel tanks. The juice was allowed to passively interact with the air, oxidising out any bitter phenolics and creating a perfect environment for the indigenous yeasts, natural to the vineyard, to ferment. The wine was left on lees with regular batonnage for 10 months which increased the complexity and creaminess of the wine and further heightened the palate weight.

TASTING NOTES

Pure aromas are reminiscent of fresh apricots, lifted ginger, saffron and fresh white flowers. The palate is long, rich and luscious, with intense and expressive stone fruit flavours and hints of orange peel, finishing with an alluring freshness. This wine will continue to grow and develop in the bottle, firstly showing enhanced apricots and spice, then after a couple of years developing honey flavors and toast complexity.

FOOD PAIRING

A wonderful food wine that complements spiced dishes. Try it with Moroccan tajine and spiced cous cous or pork dumplings with ginger and chilli oil dipping sauce.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Eden Valley Vineyards
Elevation:	750-1,500 feet
Average Vine Age:	18 years
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:	Barriques and stainless steel
Malolactic fermentation:	Partial (natural)
Fining agent:	Vegan
Type of aging container:	Barriques & puncheons
Age of aging container:	10 months
Type of oak:	French
Length of aging before bottling:	10 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	1.2 g/L
Acidity:	5.5 g/L