



## 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 Cabernet Sauvignon 2017

### 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 represents a collection of iconic classics and exciting new varieties. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

### ABOUT THE VINEYARD

The growing season was one of the wettest on record, ensuring soil moisture content was high. A cooler than average spring and early summer resulted in a long cool ripening period producing lovely flavours and natural acidity. The grapes were fermented in static and rotary fermenters, with warm temperatures at the onset of fermentation, along with 3 - 5 days post ferment maceration. This process helps to extract soft, fleshy tannins and build the wines structure and drinkability.

### TASTING NOTES

Bright, medium to deep crimson in colour, the Y Series Cabernet opens with violets, sea spray and fresh Mediterranean herbs.

There is a lovely hit of blueberry, a hint of black tea and the quintessential Australian note of dried eucalypt. When you first try the wine, there is an initial burst of fresh fruit sweetness, much like blackcurrant pastilles. This sweetness is balanced beautifully with savory notes of fresh herbs and a lovely acid that compliments the blueberry Danish opulence. The wine is typically structural with focused, yet friendly tannins. This is a fresh and vibrant Cabernet Sauvignon.

### FOOD PAIRING

A lovely match for this wine is traditional or vegetarian homemade lasagna.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	151 to 1500 feet
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
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:	14.0 %
pH level:	3.7
Residual sugar:	0.4 g/L
Acidity:	5.8 g/L