

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 Viognier 2018

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

After harvest the Viognier grapes were gently pressed and the juices handled with controlled oxidation. Fermentation took place in stainless steel tanks utilising the naturally occurring indigenous vineyard yeasts. The indigenous yeasts create layers of flavor, complexity and richness. After fermentation the wine remained on lees for three months, adding creaminess and palate richness.

TASTING NOTES

Cornsilk yellow in color with green hues. Aromas of white flowers and honeysuckle dominate the nose, with ginger and five spice to finish. The white flowers and ginger lead into a creamy mid palate with a silky textural finish. The wild fermentation and lees aging give the wine an extra level of complexity on the palate.

FOOD PAIRING

Drinks perfectly with harissa chicken or crispy rice pancakes with potato and chickpeas.

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% Viognier
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:	13.5 %
pH level:	3.4
Residual sugar:	2.3 g/L
Acidity:	5.5 g/L


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