

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 Shiraz Viognier 2016

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 Shiraz grapes selected for this wine are those which display the most perfumed and aromatic profile that compliments the fragrance of Viognier. Everything is done to preserve this aroma: cool fermentation, the addition of Viognier (including as many whole berries as possible) and no oak ageing are just some of the processes that go into the making of this wine. These combine to produce a wine that is bright, aromatic and exotic.

TASTING NOTES

Luscious aromas of blueberry, vanilla bean and violets. A medium bodied palate that is framed by flavors of sweet Turkish delight. Pleasing soft tannins provide a perfect complement to the dark chocolate finish which shows the synergy between these two varieties.

FOOD PAIRING

Enjoy with slow roasted Turkish lamb served with potatoes, yogurt and pomegranate salad or stuffed eggplants.

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:	5% Viognier
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:	3.5
Residual sugar:	0.6 g/L
Acidity:	5.8 g/L


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