



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Region: South Australia
Country: Australia

Yalumba Y Series Shiraz Viognier 2022

WINE DESCRIPTION

Yalumba is Australia's most historic family-owned winery. The Y Series collection combines authentic Australian winemaking practices with a vibrant approach inspired by modern flavors. While simple and contemporary at first sight, the bright labels show subtle layers when considered closely. Each varietal features a unique illustration symbolizing the relationship between the wine and nature.

An exotic Turkish delight twist on Australia's favorite grape variety, The Y Series Shiraz-Viognier is an unusual – yet classic – blend of Shiraz and Viognier that's sure to intrigue the curious palate.

The fruit for the Yalumba Y Series Shiraz Viognier is sourced from our excellent resource of Shiraz and Viognier vineyards throughout South Australia.

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

All Y Series wines are made with wild fermentation and the winemakers take a minimalistic approach with human intervention. The resulting wines are natural, vegan, gluten free and met by complex flavors that represent Yalumba's rich history of winemaking.

TASTING NOTES

Bright crimson in color, with luscious and exotic aromas of cherry, boysenberry, hints of white pepper and violets. The full-bodied palate is framed by rose petals, chocolate and cherries. Velvety tannins provide a perfect complement to the chocolate and cherry finish which shows the synergy between Shiraz and Viognier.

FOOD PAIRING

Enjoy with beef skewers or Moroccan spiced grilled eggplant covered in sautéed ripe tomatoes, chilli and fresh herbs.

VINEYARD & PRODUCTION INFO

Production area/appellation:	South Australia
Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	150 to 1500 feet
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	5% Viognier
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Total SO ₂ :	89 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.62
Acidity:	5.87 g/L