



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 Cabernet Sauvignon 2021

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.

The Yalumba Y Series Cabernet Sauvignon is a wine true to self. Subliming this varietal, this wine gives the drinker a pure and satisfying experience. It's a wine reflective of the best Cabernet Sauvignon growing regions in South Australia. Not weighed down by excessive oak, the fruit and sense of place can shine.

Fruit for the Yalumba Y Series Cabernet Sauvignon is sourced from distinguished South Australian red growing regions such as Wattonbully and the Barossa Valley.

This juice is left to sit on its skins for 1-3 days prior to fermentation. Wild yeast then induces fermentation and this action takes place in stainless steel tanks. 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

Deep crimson in color. Lovely aromas of juicy, red plums and violets, balanced by savory Mediterranean herbs. The palate is sweet fruited and full with distinctive Cabernet Sauvignon tannins.

The Y Series Cabernet Sauvignon is a bold and friendly wine that shows why Cabernet Sauvignon is one of the world's best known and enjoyed varieties.

FOOD PAIRING

A lovely match for spaghetti and meatballs or mushroom and spinach lasagna.

VINEYARD & PRODUCTION INFO

Production area/appellation:	South Australia
Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	151 to 1500 feet
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
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 :	84 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.65
Acidity:	5.71 g/L