



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 Unwooded Chardonnay 2023

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 Y Series Unwooded Chardonnay grapes are picked across the flavor spectrum, from lively citrus flavors such as lemons and limes to peach and tropical fruits. We pick in this way to ensure that when blended, the wine is balanced with flavor and natural acidity.

Pressed straight to fermentation, the juice is managed using a "hands off" approach. Indigenous yeasts initiate and complete fermentation, and once finished the wine is left on lees, with the lees kept in suspension to build complexity. The wine is left to ferment in stainless steel tanks that preserve Chardonnay's fresh fruit characteristics.

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

Pale straw in color with green hues. Aromas of fresh tropical fruits and spring blossom. The palate is long and creamy, with flavors reminiscent of grapefruit and barbecued green mango. There is spicy lemon myrtle and a savory edge with flinty notes from the wild fermentation. A refreshing, lip-smacking acidity gives this wine lovely length with a savory, textural finish.

FOOD PAIRING

Pan-fried haloumi with lemon and parsley, or chickpea, zucchini and carrot fritters with a green mango salsa.

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:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment
Total SO2:	68 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.34
Residual sugar:	2.0 g/L
Acidity:	5.84 g/L