



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 Pinot Grigio 2023

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 is a collection of iconic classics and exciting new varieties. Each authentically crafted with fruit from South Australia's most celebrated wine regions. We look forward to sharing our love of wine with you as you explore the Y Series.

The fruit for the Y Series Pinot Grigio is sourced from premium viticultural regions of South Australia. Careful hand-picking allowed the grapes to be picked at optimal ripeness. Whole bunch pressing was used to minimise color and tannin extraction from the pink skins, followed by oxidative handling to naturally remove any remaining colour. Fermentation proceeded on full solids, utilising yeast indigenous to the vineyard. The wines were then left on their lees until blending, giving the final wine complexity and finesse.

Good rainfall was recorded during July & August which replenished the sub-surface soil moisture. This proved invaluable as spring and summer were on the dry side. Rainfall late in December and again in late January was vital to refreshing the vines during the growing season and leading into harvest. Following near perfect ripening weather, the Pinot Grigio grapes were harvested in late January through to the middle of March.

TASTING NOTES

Straw with green highlights in colour, this wine has an appealing mix of fresh aromas including feijoa, orange blossom, nashi pear and wild honey with a floral lift of jasmine and rose petal. The palate is refreshing and lively. It opens with layers of baked apple and pear skin flavours that are complemented by succulent acidity and oatmeal texture from wild fermentation and lees aging.

FOOD PAIRING

Enjoy with pork fillet accompanied by apple and fennel;
or vegetable san choy bow.

VINEYARD & PRODUCTION INFO

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% Pinot Grigio
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 SO ₂ :	66 mg/L

ANALYTICAL DATA

Alcohol:	12%
pH level:	3.36
Residual sugar:	2.5 g/L
Acidity:	5.63 g/L