



## 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 Sangiovese Rosé 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 Sangiovese Rosé is made from the classic Italian variety Sangiovese. This light, bright and dry Rosé leaps from the glass with pretty floral and berry aromatics.

Firstly, the fruit is sourced from two blocks in the Barossa Valley. Tony Brooks' Gomersal vineyard, planted on rich, red brown earth over limestone gives the wine depth and length. Kevin Burgemeister's Penrice vineyard sits on brown, sandy loam giving the wine perfume and freshness. The second region is the Riverland, this adds brightness and vibrancy to the wine. Finally our Wrattenbully vineyards, from Terra Rossa country, red sandy loam over limestone, gives the wine a powerful depth of flavor coupled with a mineral texture.

Once picked, the grapes are crushed and left in contact with their skins for between one and three hours to obtain the desired color. The juice is then run off the skins into a stainless steel tank to undergo wild fermentation.

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

A vibrant watermelon pink in color. Red fruit aromas of cherry, raspberry, strawberries and cream with a hint of fuchsia. The bright, luscious palate with pomegranate and cranberry flavors is completed by a refreshing citrus finish.

### FOOD PAIRING

Prosciutto wrapped cantaloupe or Thai-style corn fritters with a sweet chilli dipping sauce.

### 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% Sangiovese
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

### ANALYTICAL DATA

Alcohol:	11%
pH level:	3.15
Residual sugar:	3.1 g/L
Acidity:	6.06 g/L