



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 Sauvignon Blanc 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.

Grown in some of South Australia's pre-eminent viticultural regions, the Yalumba Y Series Sauvignon Blanc has both freshness and complexity. The wine shows true expression of place with the use of only indigenous yeast, no oak and minimal winemaker intervention.

For this wine, we source Sauvignon Blanc grapes from multiple regions across South Australia, including Adelaide Hills, Wrattontully and Barossa. Sites vary considerably, adding their own dimension to the overall flavor profile.

Grapes arrive during the cool of the night, they are gently crushed into tank and given 12 hours skin maceration prior to draining and pressing. Wild yeasts then initiate and complete fermentation. Once complete, the wine is left on its lees and given regular bâtonnage to build complexity until blending.

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 golden straw in color with green hues.

Aromas of passionfruit, white flowers and freshly cut grass with an underlying creaminess. Lemon, citrus freshness, coupled with generous tropical and passionfruit flavors follow through to a crisp, lingering finish.

FOOD PAIRING

This wine drinks perfectly with barbecued calamari salad and a citrus dressing, or crispy lemon fried tofu.

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% Sauvignon Blanc
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 :	77 mg/L

ANALYTICAL DATA

Alcohol:	10.5%
pH level:	3.26
Acidity:	6.58 g/L