



Yalumba Y Series Pinot Grigio 2014

WINE DESCRIPTION

Here at Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind. The Y Series represents a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

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 colour 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.

TASTING NOTES

Pale straw with green highlights in colour with aromas of fresh pear juice, white flowers and a hint of feijoa. Cinnamon and baked apple fill out the mid palate after the initial upfront fresh fruits of nashi pear and jasmine. Generous fruit length is complemented by a rich mouth-feel and a creamy lingering finish.

FOOD PAIRING

Enjoy with pork fillet with 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

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

PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Region: South Australia
Country: Australia

