



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 Viognier 2019

WINE DESCRIPTION

The Yalumba Y Series Viognier is a great introduction to a relatively new varietal in Australia with which we've had extensive experience in growing and making. It showcases all the unique characters of Viognier, yet it's not overpowering in its flavour profile. Wild yeast fermentation and Yalumba's extensive experience in Viognier make this a truly special wine that comes from both cool and warm climate vineyards in South Australia.

The vine cuttings depicted on the label are the beginnings of a new vineyard, planted after careful sorting, grafting and bundling in our state-of-the-art Yalumba Nursery.

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.

Yalumba has pioneered the growing and making of Viognier in Australia. In 1980 the first commercial vines were planted in the Eden Valley and since then we have had nearly 40 years of viticultural and winemaking experience working with this alluring variety. Sourced from a number of grape growing regions, the criteria for grapes to go into this wine is that they show the classic Viognier flavours and aromas of white flowers and apricot fruit, balanced by freshness and zest.

After harvest the Viognier grapes were gently pressed and the juices handled with controlled oxidation. Fermentation took place in stainless steel tanks utilising the naturally occurring indigenous vineyard yeasts. The indigenous yeasts create layers of flavor, complexity and richness. After fermentation the wine remained on lees for three months, adding creaminess and palate richness.

TASTING NOTES

Bright straw yellow in color with green hues. Aromas of orange blossom and fresh ginger dominate the nose, with hints of honeysuckle and white flowers. Fresh pineapple, Chinese white tea and dried figs lead into a creamy mid palate with a silky textural finish. Wild fermentation and lees ageing give the wine an extra level of complexity on the palate that belies its youth.

FOOD PAIRING

Drinks perfectly with harissa chicken or crispy rice pancakes with potato and chickpeas.

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% Viognier
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:	13.5%
pH level:	3.4
Residual sugar:	4.1 g/L
Acidity:	5.8 g/L