





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 2019

WINE DESCRIPTION

There is something appealing about the Yalumba Y Series Pinot Grigio to everyone. It could be it's consistency year after year – which could also account for it being one of the top selling Pinot Grigios in Australia.

The vine and tendrils on the label represent our vineyard practices - a well spread, airy canopy produces healthy, flavorsome grapes.

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 varietals. 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 minimize color and tannin extraction from the pink skins, followed by oxidative handling to naturally remove any remaining color. Fermentation proceeded on full solids, utilizing 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. Aromas of fresh pear juice with white flowers and a hint of feijoa and cinnamon stick. The palate opens with the flavor of Nashi pear and jasmine, followed by baked apple and cinnamon through the mid-palate. Generous fruit flavors are complemented by a rich mouth-feel and a creamy lingering finish.

Multiple Vineyards

ISO14001; Entwine Australia

150 to 1500 feet

FOOD PAIRING

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

VINEYARD & PRODUCTION INFO

Vineyard name: Soil composition: Elevation: Certified Organizations: Sustainability Certification:

EPA Acredited 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:

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.4
Residual sugar:	2.4 g/L
Acidity:	5.2 g/L

1-4 days on solids before wild yeast start to ferment

Various - blend of South Australian Vineyards

