



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 Shiraz Viognier 2017

WINE DESCRIPTION

An exotic Turkish delight twist on Australia's favorite grape variety, The Y Series Shiraz Viognier is an unusual – yet classic – blend of Shiraz and Viognier that's sure to intrigue the curious palate.

Reflecting on our past, the horse on the label symbolizes tradition when they were the transport and tractor of Yalumba.

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 Yalumba Y Series Shiraz Viognier is sourced from our excellent resource of Shiraz and Viognier vineyards throughout South Australia.

The Shiraz grapes selected for this wine are those that display the most perfumed aromatic profile that compliments the fragrance of Viognier. Everything is done to preserve this aroma: cool fermentation, addition of Viognier, including as many whole berries as possible and no oak ageing are just some of the thought processes that go into the making of this wine. These combine to give a wine that is bright, aromatic and exotic.

TASTING NOTES

A bright crimson wine with a luscious and exotic aroma of raspberries, sour cherries, Turkish delight, and hints of white pepper. The medium bodied palate is framed by flavors of sweet Turkish delight, cherries and boysenberry. Pleasing soft tannins provide a perfect complement to the cherry ripe finish which shows the synergy between these two varieties.

FOOD PAIRING

Enjoy with slow roasted Turkish lamb served with potatoes, yogurt and pomegranate salad or stuffed eggplants.

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:	5% Viognier
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	0.6 g/L
Acidity:	5.3 g/L