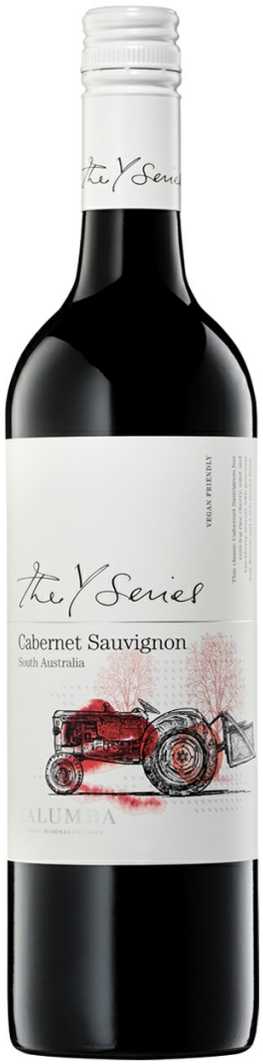
YALUMBA

FAMILY WINEMAKERS 1849



Yalumba Y Series Cabernet Sauvignon 2019

WINE DESCRIPTION

The Yalumba Y Series Cabernet Sauvignon is a wine true to self. Sublimely varietal, this wine always gives the drinker a pure and satisfying experience. It's a wine reflective of the best Cabernet Sauvignon growing regions in South Australia. Not weighed down by excessive oak, the fruit and sense of place can shine.

The tractor on the label is the essential workhorse in the vineyard, which is why we have chosen it to represent our Cabernet Sauvignon.

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.

Fruit for the 2018 Yalumba Y Series Cabernet Sauvignon is sourced from distinguished South Australian red growing regions such as Wrattonbully and the Barossa Valley.

TASTING NOTES

Deep magenta with a crimson hue. The nose opens with rich, ripe red and purple berry lift, such as dark cherries and Satsuma plums, balanced by savory, dried Mediterranean herbs. The palate is sweet fruited and full, with distinctive Cabernet Sauvignon tannins – like a "just" ripe plum, sweet but slightly crunchy. This is a bold and friendly wine that shows why Cabernet Sauvignon is one of the world's best known and enjoyed varieties.

FOOD PAIRING

A lovely match for this wine is traditional or vegetarian homemade lasagna.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	151 to 1500 feet
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Acredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
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:	14.5%
pH level:	3.55
Acidity:	6.08 g/L

PRODUCER PROFILE

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

WINEBOW IMPORTS

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