



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 Organic Chardonnay 2019

WINE DESCRIPTION

Made with organic South Australian grapes, this wine showcases the true varietal flavors and unique sites around South Australia in which the fruit grown. No oak is used and the wine goes through natural wild fermentation as well as wild malolactic fermentation. Very few additions are made to the wine – only what's required to preserve the natural flavors.

Combining grapes from the Barich family on the Murray River, the Carypidis family vineyard at Angle Vale, the Strachan Vineyard in Renmark, and the Oxford Landing Vineyard at Waikerie. All have been producing high quality Chardonnay for Yalumba for many years.

Made with organic winemaking techniques with very little winemaking intervention. 100% indigenous yeast fermentation.

TASTING NOTES

Pale straw with green hues, this wine exhibits aromas of lemon myrtle, pineapple and hints of stone fruit and melon. The palate is full of peach and melon initially and leads into a rich orange panna cotta mid palate with a long length of flavour.

FOOD PAIRING

Enjoy with spicy mussels and soba noodles

VINEYARD & PRODUCTION INFO

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| Vineyard name: | Multiple Vineyards |
| Soil composition: | Various - blend of south Australian Vineyards |
| Elevation: | 30-600 feet |
| Average Wine Age: | 20 years |
| Certified Eco-Friendly Practices: | USDA Certified Organic |
| Certified Vineyards: | yes |
| Certified Organizations: | ISO14001; Entwine Australia; Australian Certified Organic |
| Sustainability Certification: | EPA Accredited Sustainability Licence |

WINEMAKING & AGING

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|----------------------------|---|
| 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 |
| Total SO ₂ : | 62 mg/L |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13.5% |
| pH level: | 3.26 |
| Residual sugar: | 5.4 g/L |
| Acidity: | 5.52 g/L |