



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 2020

WINE DESCRIPTION

Yalumba is Australia's most historic family-owned winery. The Y Series collection combines authentic Australian winemaking practices with a vibrant approach inspired by modern flavors. While simple and contemporary at first sight, the bright labels show subtle layers when considered closely. Each varietal features a unique illustration symbolizing the relationship between the wine and nature.

The Y Series Shiraz is a rich and ripe red wine with juicy red fruits, a hint of spice and smooth tannins. This is a highly drinkable wine.

The grapes for this Shiraz are sourced from multiple vineyards throughout South Australia. A dry, cool winter with good to moderate rainfall produced full Shiraz canopies setting the vines up well for ripening of the grapes. Summer was full of sunshine and dry weather, resulting in good flavour and tannin accumulation in our Shiraz grapes.

This 100% Shiraz wine is made by leaving the juice 1-3 days on its skins before wild yeast start to ferment in stainless steel tanks.

All Y Series wines are made with wild fermentation and the winemakers take a minimalistic approach with human intervention. The resulting wines are natural, vegan, gluten free and met by complex flavors that represent Yalumba's rich history of winemaking.

TASTING NOTES

Deep crimson purple in color. Cascading aromas of wild blackberries, ripe blueberries and Black Forest cake are framed by hints of Indian spices. Rich and ripe, this Y Series Shiraz is a glorious mouthful of South Australia with layers of ripe blackberries and Christmas cake on the palate, enveloped in soft, juicy, fully ripe tannins.

FOOD PAIRING

This wine drinks perfectly with red braised pork belly, or falafel wraps with hummus, tomato, cucumber, and taboule.

VINEYARD & PRODUCTION INFO

Production area/appellation:	South Australia
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% Shiraz
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
Total SO ₂ :	77 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.68
Acidity:	5.4 g/L