

# YALUMBA

## FSW8B 2011

*Autumn in Wrattenbully ~ dewy mornings, soft mists and warm sun on ripe grapes ~ perfect for 'Botrytis cinerea' and the naturally alluring Viognier grape to link and create the golden nectar that becomes FSW8B. The flavours of Viognier have a wonderful synergy with the richness of the Botrytis, offering opulent flavours of apricots, peaches and spice. Exotic, luscious, long and elegant, this is an experience to be shared.*



### WINEMAKING / VITICULTURE

The flavours of Viognier have a wonderful synergy with the flavours of botrytised wines, and Wrattenbully seems to be a perfect region for the production of them. Fruit ripens naturally with high sugar and flavours in the warm Summer, and then waits for Autumn with dewy mornings and sunny days to initiate and sustain the growth of the botrytis cinerea fungus. Botrytis metabolises in the berries desiccating them, increasing the sugar concentration and contributing its unique flavour.

### WINEMAKERS COMMENTS

Pale straw gold in the glass, the nose is rich and opulent, with a fragrant and intense aroma of musk, jasmine, apricots and cinnamon from the 'noble rot'. The palate is mouth filling with rich lingering flavours of glacé fruits, poached apricots and exotic spices. The wine shows a synergy between the luscious sweetness and vibrant acidity. Drinking superbly now, it will also cellar well for at least five years.

### VINTAGE CONDITIONS

Considered one of the most difficult vintages since plantings began in this region, 2011 proved to be perfect for the natural growth of botrytis cinerea. Good soil moisture, timely spring rains and no frost allowed the viognier grapes to progress well, producing fruit with lovely flavours and natural acidity. Later in the season towards harvest, ongoing rain and high humidity set up the vineyard perfectly for a natural infection of the 'noble rot'.

For more information visit [www.yalumba.com](http://www.yalumba.com)

### VINTAGE INFORMATION

<b>Vintage</b>	2011
<b>Region</b>	Wrattenbully
<b>Winemaker</b>	Peter Gambetta
<b>Harvested</b>	12th, 13th & 28th April 2011
<b>Alc/Vol</b>	11.5%
<b>Total Acid</b>	8 g/L
<b>pH</b>	3.59
<b>Residual Sugar</b>	133 g/L
<b>Cellaring</b>	Drinking superbly now, it will also cellar well for at least five years.

