

YALUMBA

Australia's oldest family owned winery

ORGANICS 



Yalumba Organic Viognier 2011

VINTAGE INFORMATION

Vintage	2011
Region	South Australia
Winemaker	Heather Fraser
Harvested	18th March to 1st April 2011
Alc/Vol	13.5%
Total Acid	5.5 g/l
pH	3.50

Suitable for vegans and vegetarians.

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WINEMAKING/VITICULTURE

Located on the Murray River at Loxton, the Barich Family have a beautiful organic vineyard that produces some wonderful Viognier. They have been joined in the 2011 Vintage by the Bassham Family of Barmera who have been producing Viognier of a high quality for Yalumba for some time but have only recently been certified organic. Meticulous hand-detailed work in both vineyards ensures that the grapes are in perfect condition when they are picked.

VINTAGE CONDITIONS

After years of drought, the weather changed this vintage and the Riverland experienced a cool and wet season that was a challenge for all. Through meticulous care in the vineyards and without compromising their organic principles, our organic Viognier growers again produced grapes that not only managed to avoid the diseases that were prevalent in other vineyards this year but had great flavours.

WINEMAKER'S COMMENTS

Straw in colour with green hues, the aroma of the Yalumba Organic Viognier 2011 shows a varietal and alluring earthy nose upfront before settling into the pretty aromas of white flowers, jasmine and honeysuckle with hints of fennel. The palate is a beautiful layering of distinct flavours starting with fresh apricot nectar, leading into a creamy mid palate with bright citrus and Asian five spice on the finish.