

# YALUMBA

Australia's oldest family owned winery

## YALUMBA ORGANIC



### *Yalumba Organic Viognier 2012*

#### VINTAGE INFORMATION

Vintage	2012
Region	South Australia
Winemaker	Heather Fraser
Harvested	27th February to 5th March 2012
Alc/Vol	13.5%
Total Acid	4.7 g/l
Residual Sugar	0.5
pH	3.42

Suitable for vegans and vegetarians.

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

#### WINEMAKING/VITICULTURE

Located on the Murray River at Loxton the Barich Family have a beautiful organic vineyard produces some wonderful Viognier. They have been joined since 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.

This wine is made with Organic Winemaking techniques with very little winemaking intervention.

#### VINTAGE CONDITIONS

2012 saw average temperatures through spring and early summer with minimal rain fall, allowing the vines to grow with healthy balanced canopies and good fruit set. Cool conditions through January to March allowed the grapes to ripen slowly and evenly producing a wine with outstanding depth of flavour.

#### WINEMAKER'S COMMENTS

This wine is Pale straw with green hues, with an aroma of white flowers, jasmine and honeysuckle, fennel and ginger.

The palate is creamy, rich and long with flavours including fresh apricot nectar and star fruit, leading into a succulent mid palate with bright citrus flavours and Asian five spice on the finish.