

YALUMBA

FAMILY VIGNERONS C. 1849

Yalumba is an industry leader in environmental stewardship; reducing carbon emissions, increasing biodiversity and exploring organic viticulture. These wines recognise our ongoing commitment to environmental management, crafted from certified organically grown grapes.

YALUMBA ORGANIC VIOGNIER 2014

WINEMAKING / VITICULTURE

Located on the Murray River at Loxton, the Barich family have a beautiful organic vineyard that produces wonderful Viognier. Since the 2011 vintage the Bassham family vineyard at Barmera has also contributed to this wine. Meticulous hand detailed work in both vineyards ensures 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

After a warm spring, the summer season began with above average temperatures, including three heat waves in the December/January period. This hot start was followed by a much cooler and mild finish to the season in late summer and early autumn. This led to the viognier grapes being harvested earlier and over a longer period.

WINEMAKER'S COMMENTS

This wine is pale straw with green hues, with aromas of fennel and apricot nectar with jasmine and curry leaf.

The apricot nectar and fennel are joined by white flowers and star fruit leading to a creamy, rich and long mid palate with Asian five spice on the finish.



VINTAGE INFORMATION

Vintage	2014
Region	South Australia
Winemaker	Heather Fraser
Harvested	13th February & 11th March
Total Acid	5.2 g/l
Residual Sugar	1.1
pH	3.38
Suitable for vegans and vegetarians.	

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