Y Series
chardonnay
2016

At Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind.

The Y Series represents a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia’s most celebrated wine regions.

We hope that the glass of wine you hold in your hand right now marks the beginning of a delicious journey, and we look forward to sharing our love of wine as you explore the Y Series.

WINEMAKER COMMENTS
The Y Series Chardonnay grapes are picked across the flavour spectrum, from lively citrus flavours such as lemons and limes to peach and tropical flavours. We pick in this way to ensure that when blended, the wine is balanced with flavour and natural acidity. Pressed straight to fermentation, the juice is managed using a “hands off” approach. Indigenous yeasts initiate and complete fermentation, and once finished the wine is left on lees, with the lees kept in suspension to build complexity until blending and bottling.

TASTING NOTES
Pale straw with green tinges in colour, this wine opens with aromas of honeysuckle and tropical fruits such as paw paw. There is a touch of complexity from the wild fermentation, just enough to let you know that under the pretty façade is a fun and adventurous wine. The palate is an alluring combination of fresh fruits, spices such as white pepper and just enough “wildness” to keep you coming back for another glass. It finishes with a fresh cleansing line of citrus zest.

Try with slow roasted pork belly with pear coleslaw.

VINTAGE INFORMATION
HARVEST DATE(S): January & February 2016
REGION: South Australia
TOTAL ACIDITY: 5.6 (G/L)
LABEL ALCOHOL: 13.0
PH (UNITS): 3.33
TOTAL SO2: 93 (MG/L)
WINEMAKER: Natalie Cleghorn

VEGAN FRIENDLY