

Y Series tempranillo 2013

The Yalumba Y Series of quality wines salutes our proud history of viticulture and winemaking in South Australia. Significantly, the individual icons on each label reflect the labours, inventive thinking and aspirations of all at Yalumba.

Our Yalumba nursery team is bullish in its determination to discover varieties that are best suited to our climate and lifestyle. Originally from Spain, Tempranillo has found a natural home in the vineyards of South Australia.

Aroma: Dark chocolate, fennel seed, black cherry and oregano.

Palate: Plush blueberry fruit with a classic mocha-choc tannin profile.

Enjoy with: Tapas, pizza or char-grilled red meats.

WINEMAKER COMMENTS

The 2012/13 growing season opened with a drier than average winter and a much drier than average spring and summer. Temperatures through spring and summer and then into autumn were warmer than average. This produced lower yields per vine in Tempranillo leading to a favourable skin to pulp ratio in the berries. The resultant wines show outstanding quality and personality, reflected here in this moreish Tempranillo.



VINTAGE INFORMATION

HARVEST DATE(S):	February & March 2013
REGION:	South Australia
TOTAL ACIDITY:	5.4 (GL)
LABEL ALCOHOL :	13.5
PH (UNITS) :	3.77
TOTAL SO2 :	91 (MGL)
WINEMAKER:	Sam Wigan

Suitable for vegans and vegetarians.