

# YALUMBA

FAMILY VIGNERONS C. 1849

## Y Series tempranillo 2014

Here 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 bottle you hold in your hand right now marks the beginning of a delicious journey.

### WINEMAKER COMMENTS

Tempranillo is an early ripening variety, 'temprano' being the word for early in Spain. The grapes are typically harvested before any other red varieties. Once harvested, the grapes are fermented with yeasts indigenous to the vineyards, followed by a wild malolactic fermentation in tank. Our aim has been to showcase the stylish fruit flavours and lovely tannins of Tempranillo, creating a youthful style.

### TASTING NOTES

The 2014 Tempranillo is a medium cherry red in colour. It has aromas of blueberry, black cherry and fennel seed leaping from the glass, with hints of ground coriander and chocolate. A juicy and plush palate full of dark berries with mocha choc tannins and a rustic ironstone finish.

Enjoy with salt and pepper grilled lamb cutlet.



### VINTAGE INFORMATION

HARVEST DATE(S):	February & March 2014
REGION:	South Australia
TOTAL ACIDITY:	5.2 (G/L)
LABEL ALCOHOL:	13.5
PH (UNITS) :	3.72
TOTAL SO2 :	84 (MG/L)
WINEMAKER:	Sam Wigan
	Vegan friendly

*The Y Series*