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.

This Unwooded Chardonnay depicts the Cape Barren Goose, a symbol of an endangered species. Over the years, many birds and animals have sought and found refuge in Yalumba's sanctuary, land dedicated to native wildlife rehabilitation.

WINEMAKING/VITICULTURE

The grapes for Yalumba Y Series Unwooded Chardonnay are sourced from our vineyards in three distinct premium grape growing regions. The Barossa offers generous tropical and pineapple flavours, the Eden Valley citrus flavours and acidity and Wrattonbully provides length and fruit sweetness.

Our unwooded Chardonnay style is captured by picking the grapes when the flavours are fresh and lively, and the vineyards chosen for making this wine are those possessing lifted tropical flavours. For 2011 we again picked the grapes early in the ripeness spectrum to create a crisp and “food-friendly” wine. Cool processing and fermentation were used to retain the freshness of the grapes, and the wine was allowed some time on its yeast lees after blending to build some richness of flavour.

Pale straw green in colour, the 2011 Yalumba Y Series Unwooded Chardonnay offers enticing aromas of white peach, grapefruit and nougat – a complex interplay showing balance between ripe fruit and complexity from lees ageing. The palate is distinctly medium bodied with layers of white peach and nougat flavours, racy acidity and a persistent finish. Chardonnay like this should be enjoyed with tempura vegetables.

VINTAGE CONDITIONS

The grape growing season that produced the 2011 vintage was the one where the drought broke. After enduring years of below average rainfall and heatwaves, the 2011 season was cool, with consistent rainfall throughout the season. Where vineyards were well managed, the resultant grapes benefitted from the cooler season with lifted aromatics and fine natural acidity.

The Chardonnay harvest began on the 3rd March in the Barossa and concluded on the 21st March in Wrattonbully.

VINTAGE INFORMATION

VINTAGE: 2011
REGION: South Australia
WINEMAKER: Andrew La Nauze
HARVESTED: February and March 2010
ALCOHOL: 12.5%
TOTAL ACID: 6.2
pH: 3.37
Suitable for vegans and vegetarians.

For more information visit www.yalumba.com