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 PROCESS
The Yalumba Y Series Unwooded Chardonnay style is captured by picking the grapes when the flavours are fresh and lively. For 2013 we 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. A small parcel of select fruit was fermented using indigenous yeast on full solids; this parcel was far more “wild” then the remaining wines and added a complexity to the final blend.

TASTING NOTE
The aroma of this chardonnay greets you with a rich aroma of freshly just picked peaches on a warm summer day, cashew nuts and clotted cream as well as a hint of flinty complexity.

The wine on the palate is fleshy with flavours of pineapple, quava, peach and exotic spices. The wine is textural, with expressions of nougat giving the mid palate a lovely richness, the wine finishes clean and crisp.

This chardonnay should be enjoyed now – try with a cheese platter, including brie and blue cheese.

VINTAGE INFORMATION
VINTAGE: 2013
REGION: South Australia
WINEMAKER: Natalie Cleghorn
HARVESTED: February and March 2013
ALCOVOL: 12.5%
SO2: 131 mg/L
TOTAL ACID: 5.7
pH: 3.39
Suitable for vegans and vegetarians.

For more information visit www.yalumba.com