

YALUMBA

australia's oldest family owned winery

viognier

2011

south australia

The Y Series



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 Viognier depicts vine cuttings. Vine cuttings are the beginnings of a new vineyard, planted after careful sorting, grafting and bundling in our state of the art Yalumba Nursery.

WINEMAKING / VITICULTURE

After harvest the Viognier grapes were gently pressed and the juice handled with controlled oxidation. The wine was fermented with indigenous yeast in stainless steel. These grapes, and the indigenous yeast that transformed them into wine, have created layers of flavour and richness. After ferment the wine was left on yeast lees for a few months to increase the complexity and creaminess of the wine and increase the richness of the palate.

Pale straw in colour, the 2011 Y Series Viognier has aromas of honeysuckle, poached quinces and mandarin peel so evocative of this exotic variety. The palate is rich in texture and body thanks to wild yeast fermentation and ageing on lees, yet retains a refreshing quality that make it a pleasure to drink. Flavours to be found on the palate include grapefruit peel, lemongrass and stonefruit, while the texture adds layers of fruit persistence.

VINTAGE CONDITIONS

The grape growing season that produced the 2011 vintage was the one where the drought broke. After enduring years of challenging weather conditions, 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. Viognier is often a tricky grape to judge when to pick and this season was no exception. Extreme patience and the odd prayer were rewarded with exceptionally fine flavours.

VINTAGE INFORMATION

VINTAGE:	2011
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	March & April 2011
ALC/VOL:	13.5%
TOTAL ACID:	6.3 g/L
pH:	3.40
RESIDUAL SUGAR:	0.9

Suitable for vegans and vegetarians.

share
YALUMBA
AUSTRALIA'S OLDEST FAMILY OWNED WINERY

For more information visit www.yalumba.com