

Y Series viognier 2014

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.

The 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.

Colour: Pale straw with green hues.

Aroma: Honeysuckle and jasmine with poached quinces and mandarin peel.

Palate: Grapefruit pith, lemongrass and stonefruit flavours while the texture adds layers of fruit persistence. The wild yeast fermentation and ageing on lees are responsible for delivering a rich silky mid palate whilst the wine maintains a refreshing quality that make it a pleasure to drink.

Enjoy with: Harissa chicken on the bone.

WINEMAKER COMMENTS

The season began with above average temperatures, including three heat waves in the December/January period. This hot start was followed by a much cooler and mild finish to the season in late summer and early spring. This led to grapes being harvested over a longer period of time and producing a complex range of flavours due to the atypical nature of this vintage.



VINTAGE INFORMATION

HARVEST DATE(S):	February & March 2014
REGION:	South Australia
TOTAL ACIDITY:	5.8 (G/L)
PH (UNITS) :	3.42
TOTAL SO ₂ :	86 (MG/L)
WINEMAKER:	Heather Fraser
Suitable for vegans and vegetarians.	