

YALUMBA

FAMILY VIGNERONS C. 1849

Y Series viognier 2016

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 glass of wine you hold in your hand right now marks the beginning of a delicious journey, and we look forward to sharing our love of wine as you explore the Y Series.

WINEMAKER COMMENTS

A good growing season and warm weather in February assisted the Viognier grapes to ripen evenly with the typical flavours associated with the variety. Once the grapes were harvested, they were gently pressed and fermentation was initiated and completed by the indigenous yeasts that occur naturally in the vineyard and are brought into the winery on the grapes. These indigenous yeasts create layers of flavour, complexity and richness. After fermentation, the wine is left on lees for three months to further enhance the complexity and creaminess of the wine, increasing the richness of the palate.

TASTING NOTES

This wine is corn silk in colour with green hues. It expresses aromas of honeysuckle and jasmine, with poached quinces and apricot. The palate includes grapefruit, lemongrass and stone fruit, and the texture adds layers of fruit persistence. The added aging on lees and wild fermentation deliver a rich and silky mid-palate, whilst maintaining its freshness, making it a pleasure to drink.

Drinks perfectly with harissa chicken or crispy rice pancakes with potato and chickpeas.



VINTAGE INFORMATION

HARVEST DATE(S) :	February & March 2016
REGION :	South Australia
TOTAL ACIDITY :	5.5 (G/L)
LABEL ALCOHOL :	13.5
PH (UNITS) :	3.34
RESIDUAL SUGAR :	3.3
TOTAL SO2 :	72 (MG/L)
WINEMAKER :	Heather Fraser



The Y Series