

# YALUMBA

FAMILY VIGNERONS C. 1849

## Y Series viognier 2017

Here 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 bottle you hold in your hand right now marks the beginning of a delicious journey.

### WINEMAKER COMMENTS

After harvest the Viognier grapes were gently pressed and the juices handled with controlled oxidation. Fermentation took place in stainless steel tanks utilising the naturally occurring indigenous vineyard yeasts. The indigenous yeasts create layers of flavour, complexity and richness. After fermentation the wine remained on yeast lees for about three months, increasing the complexity by adding creaminess and palate richness.

### TASTING NOTES

Bright straw in colour with green hues, the 2017 Y Series Viognier has aromas of orange blossom and fresh ginger, with hints of honeysuckle and white flowers. Fresh pineapple, Chinese white tea and dried figs lead into a creamy mid palate with a silky textural finish.

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



### VINTAGE INFORMATION

HARVEST DATE(S) :	March & April 2017
REGION :	South Australia
TOTAL ACIDITY :	5.7 (G/L)
LABEL ALCOHOL :	13.5%
PH (UNITS) :	3.37
RESIDUAL SUGAR :	2.1g/l
WINEMAKER :	Heather Fraser



*The Y Series*