

# The Y Series

## Viognier

2018

At Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind.

The Y Series is a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

We look forward to sharing our love of wine with you as you explore the Y Series.

### 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 lees for three months, adding creaminess and palate richness.

### Tasting Notes

Cornsilk yellow in colour with green hues. Aromas of white flowers and honeysuckle dominate the nose, with ginger and five spice to finish. The white flowers and ginger lead into a creamy mid palate with a silky textural finish. The wild fermentation and lees aging give the wine an extra level of complexity on the palate.

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



### Vintage Information

HARVEST DATE(S):	February & March
REGION:	South Australia
ALCOHOL:	13.5%
TOTAL ACIDITY:	5.5 (G/L)
PH (UNITS) :	3.37
TOTAL SO2 :	73 (MG/L)
RESIDUAL SUGAR :	2.3 (G/L)
WINEMAKER:	Heather Fraser