



YALUMBA

EDEN VALLEY VIOGNIER 2017

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

VINTAGE CONDITIONS

The growing season began with a wet winter and spring, providing plenty of water throughout the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period. Warm, dry days with cool nights during late summer and autumn were ideal for grape growing, producing Viognier grapes with pristine fruit flavours.

VITICULTURE & WINEMAKING

After harvest, 60% of the fruit was gently pressed directly into old French oak barriques and puncheons and the remainder into stainless steel tanks. The juice was allowed to passively interact with the air, oxidising out any bitter phenolics and creating a perfect environment for the wild yeasts, natural to the vineyard, to begin fermentation. The wine was left on lees which, with regular bâtonnage for 10 months, increased the complexity and creaminess of the wine and further heightened the palate weight.

TASTING NOTES

Pure aromas reminiscent of fresh apricots, lifted ginger, saffron and fresh white flowers. The palate is long, rich and luscious, with intense and expressive stone fruit flavours finishing with an alluring freshness. This wine will continue to grow and develop in the bottle, firstly showing enhanced apricots and spice, then honey flavours and toast complexity.

Enjoy with a Moroccan tagine and spiced cous cous, or baba ganoush with sautéed saltbush.



ALCOHOL: 13.5%
TOTAL ACIDITY (G/L): 5.5
PH (UNITS): 3.53
TOTAL SO₂ (MG/L): 77
WINEMAKER: LOUISA ROSE

SAMUEL'S COLLECTION