

# The Y Series

## Tempranillo

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

Tempranillo is an early ripening variety, 'temprano' being the word for early in Spain. The grapes are typically harvested before any other red varieties. Once harvested, the grapes are fermented with yeasts indigenous to the vineyards, followed by a wild malolactic fermentation in tank. Our aim has been to showcase the stylish fruit flavours and lovely tannins of Tempranillo, creating a youthful style.

### Tasting Notes

Bright crimson in colour. Enticing aromas of blackberry, sweet spice and chocolate covered cherries. The palate displays flavours of raspberry and rhubarb in this vibrant and juicy wine, finishing with classic Tempranillo tannins.

Enjoy with frenched lamb cutlets or roast beetroot and cumin dip with pita crisps.



### Vintage Information

HARVEST DATE(S):	February to April
REGION:	South Australia
ALCOHOL:	13.5%
TOTAL ACIDITY:	5.2 (G/L)
PH (UNITS) :	3.79
TOTAL SO2 :	74 (MG/L)
WINEMAKER:	Sam Wigan