

The Y Series

Tempranillo

2019

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 wine is 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 create a youthful style, showcasing the stylish fruit flavours and lovely tannins of Tempranillo.

Tasting Notes

Bright crimson in colour. The glass is full of raspberry, blueberry and cherry aromas with a touch of wild fennel. A vibrant palate of pomegranate and raspberry flavours with a fresh tannin finish.

Enjoy with fried chorizo and olives or nachos with guacamole, jalapeños, black beans and chunky salsa.



Vintage Information

HARVESTED:	February to April
REGION:	South Australia
ALCOHOL:	13.5%
TOTAL ACIDITY:	5.4 (G/L)
PH (UNITS) :	3.76
TOTAL SO2 :	79 (MG/L)
WINEMAKER:	Sam Wigan