

# YALUMBA

australia's oldest family owned winery

## merlot

2009

south australia

## The Y Series



The Yalumba Y Series of quality wines salutes our proud history of viticulture and winemaking in South Australia. Significantly, the individual icons on each label reflect the labours, inventive thinking and aspirations of all at Yalumba.

This Merlot depicts the winery dog. It could be a Flash, a Nugget or an Archie type dog. With its wet nose, soft fur and sparkling, clear eyes, the dog is a reminder of loyal and long term relationships, a hallmark of the Yalumba culture.

### WINEMAKING / VITICULTURE

Fermentation of the merlot grapes was carried out in static potter and rotary fermenters. Warm temperatures at the onset of fermentation and a three to five day post ferment maceration period helped with the extraction of soft fleshy tannins to build wine structure.

The Yalumba Y Series Merlot is an intense crimson red and displays aromas of beetroot and red fruits with hints of eucalypt, crushed fennel and tobacco leaf. The palate is youthful and bright with red currants and mulberries, juicy fruit through the mid palate, velvety tannins and rhubarb tartness on the finish.

### VINTAGE CONDITIONS

In spite of the heatwave in late January and early February 2009 the rest of the growing season was mild and even. This encouraged gradual ripening of flavours and allowed us to pick the Merlot at optimal ripeness.

### Vintage Information

VINTAGE:	2009
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	March and April 2009
ALC/VOL:	13.5%
TOTAL ACID:	6.2 g/L
pH:	3.44
VEGAN / VEGETARIAN:	Yes

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