

# YALUMBA

australia's oldest family owned winery

## pinot grigio

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.

The Pinot Grigio depicts the vine tendril. The tendril is the vine's hand. It allows the vine to climb and explore. Our vineyard people know that a well spread, airy canopy produces healthy, flavoursome grapes.

### WINEMAKING / VITICULTURE

Selective handpicking meant the grapes were picked at several passes through the vineyards to achieve optimal ripeness. The grapes were chilled overnight in small slotted bins, then pressed to ensure minimal colour pick up from the pink skins, followed by oxidative handling to naturally remove any colour. Fermentation proceeded on full solids, utilising yeasts indigenous to the vineyard. The wines were then left on their lees until blending in August.

An aromatic wine, the 2009 Y Pinot Grigio displays aromas of baked apple and honeydew melon with a hint of almond meal.

The Y Series Pinot Grigio is a refreshing wine displaying aromas of pear and custard apple with a fine acidity, balanced by layers of lemon curd and a hint of marzipan. A light bodied wine, it has a slightly mealy texture that adds to the mouth watering and lingering finish.

### VINTAGE CONDITIONS

Good rainfall was recorded during July-August 2008 which replenished the sub-surface soil moisture. This proved invaluable as spring and early summer were one of the driest ever. A good rainfall in December again replenished the soil moisture, which was critical for the survival of the vineyards during the now infamous heatwave of 27th January to 7th Feb. Following this near perfect weather patterns prevailed allowing us to harvest the Pinot Grigio grapes in ideal condition.

### VINTAGE INFORMATION

VINTAGE:	2009
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	February and March 2009
ALC/VOL:	12.5%
TOTAL ACID:	5.5 g/L
pH:	3.29

share  
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