

YALUMBA

australia's oldest family owned winery

riesling

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 Riesling depicts the olive tree. It is said, where grapes thrive and prosper so too do the olive trees. When you consider the grape growing regions of South Australia, it is very true.

WINEMAKING / VITICULTURE

Gentle processing of the grapes, and the use of only the clearest juice, followed by a cool even fermentation, ensures that the fresh flavours of the variety are preserved in the final wine.

Lemon barley with shades of lime green in colour, this wine is aromatic leaping from the glass. Orange blossom, jasmine and lime zest are the main event, backed by a supporting cast of fresh pineapple and lavender. The flavours are all of the citrus spectrum, lime juice, ruby grapefruit and homemade lemonade. The wine has a fine structure and finishes gracefully with mouth watering acidity.

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 heat wave in late January to early February. Following the heat, near perfect weather patterns prevailed allowing Yalumba to harvest the Riesling grapes in ideal conditions.

VINTAGE INFORMATION

VINTAGE:	2009
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	February & March 2009
ALC/VOL:	11%
TOTAL ACID:	6.3 g/L
pH:	3.12
VEGAN/VEGETARIAN:	Yes

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