

YALUMBA

australia's oldest family owned winery

sangiovese rosé

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 Sangiovese Rosé depicts the butterfly. The butterfly represents the lifecycle approach to our sustainable winemaking practices, leaving nothing to chance when protecting the essential elements of the environment.

WINEMAKING / VITICULTURE

Grapes were crushed into drainers where they were held for 12 hours to allow for colour development. This was enough time to obtain what we believe to be the perfect Y Rose colour. The free run juice was drained, clarified and fermented cold to retain the natural characteristics of the Sangiovese grapes. The Yalumba Y Series Sangiovese Rosé has aromas of wild strawberries, lavender, sweet vanilla and a watermelon cocktail. The palate is naturally refreshing with a silky texture and fruit sweetness, the wine shows cranberry and grapefruit tartness leading to a dry savoury finish. Enjoy with fresh seafood or Thai inspired dishes.

VINTAGE CONITIONS

Good rainfall was recorded during July-August 2008 which replenished the sub surface soil moisture. This proved invaluable as the 2009 spring and summer seasons were some 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 heat of late January and early February. The Sangiovese grapes from our vineyards then enjoyed mild weather as they ripened in February and March.

VINTAGE INFORMATION

Vintage: 2009

Region: South Australia

Winemaker: Andrew La Nauze

Harvested: February and March 2009

Alc/Vol: 11.5%

Total acid: 5.4 g/L

pH: 3.2

share
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