

YALUMBA

australia's oldest family owned winery

sauvignon blanc

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 Sauvignon Blanc depicts the mercurial King George Whiting. Whenever a chance arises to take on the piscatorial pursuit, we go for it. If successful, we eat it with reverence and wash it down with the citrus and tropical flavours of this wine.

WINEMAKING / VITICULTURE

The Y Series Sauvignon Blanc receives 12 hours skin maceration prior to draining and pressing. Juices are cold settled then fermented cool using aromatic yeast to retain and enhance the fresh crisp varietal character. The wine is then left on light lees until blending in May of the same year.

The Yalumba Y Series Sauvignon Blanc exhibits classic aromas of the variety; freshly cut grass and guava, with hints of pineapple and lime. The crunchy fresh acidity cleanses the palate while layers of guava and tropical fruit give the wine balance and fineness. The Y Series Sauvignon Blanc is a wine of vibrancy and freshness, best served chilled with your freshest local seafood.

VINTAGE CONDITIONS

Good rainfall was recorded during July-August 2008 which replenished the sub surface soil moisture and 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 vineyard during the now infamous heatwave of the 27th January to 7th February. Sauvignon Blanc, aided by its vigorous canopy and ample foliage 'weathered' the conditions particularly well. Harvest began on the 30th January in the Barossa Valley and continued through February and March in perfect ripening conditions, coming to an end on the 17th March in the Adelaide Hills.

VINTAGE INFORMATION

VINTAGE:	2009
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	January and March 2009
ALC/VOL:	11.5%
TOTAL ACID:	7.1 g/L
pH:	3.23

share
YALUMBA
AUSTRALIA'S OLDEST FAMILY OWNED WINERY

For more information visit www.yalumba.com