

YALUMBA

australia's oldest family owned winery

shiraz

2008

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 Shiraz depicts our coopers toiling in our cooperage crafting magnificent oak barrels, a proud Yalumba tradition in a wine world that has precious few of these truly gifted artisans. Another example of Yalumba 'controlling the controllables' in premium winemaking.

WINEMAKING / VITICULTURE

The grapes were fermented in static potters and rotary fermenters. Both the warm temperatures at onset of fermentation and the three-to-five day post ferment maceration helped extract soft fleshy tannins, which builds wine structure.

A deep and vibrant purple, this wine shows the essence of Shiraz – robust aromas of mulberries drizzled in chocolate, sweet spice and plum pudding. Generous and full bodied, the Yalumba Y Series Shiraz displays layers of mulberry fruit flavours with both a luscious texture and finely proportioned tannins that give this wine great persistence. Char-grilled steaks served with pepper sauce and gratin potatoes, or a good wood oven pizza topped with spicy chorizo, olives and roast capsicum are great dishes to enjoy with this wine.

VINTAGE CONDITIONS

Once again our vineyards across South Australia endured a dry growing season with hot periods during vintage. Very little rainfall was recorded during the ripening period meaning grapes were in pristine condition. A respite from the heat during February allowed the vast majority of grapes for the Y Series Shiraz to be harvested in ideal condition before the two weeks of record temperatures during March.

VINTAGE INFORMATION

VINTAGE:	2008
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	February & March 2008
ALC/VOL:	13.5%
TOTAL ACID:	6.5 g/L
pH:	3.53

share
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