

YALUMBA

australia's oldest family owned winery

shiraz

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 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 crimson purple in colour, this wine is bright and fresh with aromas of blueberries, violets and cherry ripe with hints of cinnamon. Vibrant and medium bodied, The Y Series Shiraz displays fine white pepper tannins, and hints of cherry and rhubarb to finish. Enjoy this wine with tacos, burritos and nachos - a Mexican fiesta!

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 heat of late January and early February. The Shiraz vines weathered the heat well and were able to ripen in ideal conditions throughout February and March.

VINTAGE INFORMATION

VINTAGE:	2009
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	March & April 2009
ALC/VOL:	13.5%
TOTAL ACID:	6.0 g/L
pH:	3.53

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