

YALUMBA

australia's oldest family owned winery

shiraz viognier

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.

The Shiraz Viognier depicts the horse, a symbol of our past when they were the transport and tractor of Yalumba. Nowadays, we enjoy a day at the races watching magnificent thoroughbreds cross the finish line carrying our colours and money! A medium weight, generous mouthful of blueberries and Turkish delight.

WINEMAKING / VITICULTURE

The Shiraz and Viognier grapes were fermented in static potters and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build wine structure.

Deep crimson with violet hues, the Yalumba Y Series Shiraz Viognier 2008 displays aromas of crushed mulberries, wild berry and rhubarb which are complemented by hints of sweet cinnamon and violets. This wine is medium bodied with layers of wild berries and violets, while the tannins are soft which give the wine a juicy sweetness and persistence. Enjoy with BBQ Char Sui Pork.

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 the grapes for the 'Y' Shiraz Viognier to be harvested in ideal conditions 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:	6.1 g/L
pH:	3.35

share
YALUMBA
AUSTRALIA'S OLDEST FAMILY OWNED WINERY

For more information visit www.yalumba.com