

YALUMBA

australia's oldest family owned winery

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.

This Viognier depicts vine cuttings. Vine cuttings are the beginnings of a new vineyard, planted after careful sorting, grafting and bundling in our state of the art Yalumba Nursery.

WINEMAKING / VITICULTURE

After harvest the Viognier grapes were gently pressed and the juice handled with controlled oxidation. The wine was fermented with indigenous yeast in stainless steel. These grapes, and the indigenous yeast that have transformed them into wine, have created layers of flavour and richness. After ferment the wine was left in yeast lees for a few months to increase the complexity and creaminess of the wine and add richness to the palate.

Bright straw with green tinges, the 2008 Y Series Viognier has aromas that typify this exotic variety, namely jasmine, white peach and honeysuckle. These aromas are mirrored in the palate that displays richness and texture from wild fermentation and lees aging. With a clean, persistent finish, complemented by some exotic spices, this wine will reward if served with five spice chicken.

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 Viognier 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:	14.5%
TOTAL ACID:	5.5 g/L
pH:	3.38

share
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