

YALUMBA

australia's oldest family owned winery

viognier

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 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 on yeast lees for a few months to increase the complexity and creaminess of the wine and add richness to the palate.

Bright yellow straw with green tinges, the 2009 Y Series Viognier has an eclectic mix of aromas, namely orange blossom, fresh ginger, camomile flowers and hazelnuts. The palate displays richness and texture from wild fermentation and lees aging with the flavours characterised by grapefruit pith, ginger and lemongrass. A clean, persistent finish, complemented by some exotic spices, this wine will reward if served with Thai-style dishes such as pad thai or pandan chicken.

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 Viognier 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:	February & April 2009
ALC/VOL:	13.5%
TOTAL ACID:	5.9 g/L
pH:	3.37

share
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