



Sangiovese Rosé 2008

The Yalumba Y Series of varietal wines express the lively personality and colourful 150-year history of the Hill Smith family of Yalumba, Australia's oldest family owned winery. These are fresh and flavoursome fruit-driven wine styles of quality and consistency, highlighting the true regional character of South Australia's most renowned viticultural areas and confirming Yalumba's reputation as Australia's finest independent winemaker.



THE PASSION

The Butterfly symbolises Yalumba's profound connection to the environment. With success intrinsically linked to the land, Yalumba is acutely aware of how its presence impacts the environment. Looking to the future, Yalumba is creating a sustainable business in which responsible environmental practice is integrated into everyday activities.

WINEMAKING / VITICULTURE

Good July rains helped replenish depleted ground water reserves. Above average temperatures during November to January were ideal for ripening Sangiovese. Mild February conditions slowed the ripening down but this was accelerated by a few hot days preceding the start of harvest.

Grapes were crushed to drainers where they were held for 6 hours to allow colour development. This was far less than usual and was a sign of the fantastic colours that were developing in red grapes throughout the Barossa region. The free run juice was drained, clarified and fermented cold to retain the natural characteristics of the Sangiovese grapes.

WINEMAKER'S COMMENTS

A juicy watermelon colour with fuschia highlights, the Yalumba Y Series Sangiovese Rose is a complex wine dominated with aromas of fresh fruit, highlighted with fragrant rhubarb, pomegranate, and red apples with a hint of lavender. Refreshing and persistent, the palate is medium bodied with crisp acid and a very dry finish. A rose for grown-ups!

Vegan/Vegetarian: Yes

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2008
Region	South Australia
Winemaker	Andrew La Nauze
Harvested	18 February to 14 March 2008
Alc/Vol	13%
Total Acid	5.9 g/L
pH	3.16

