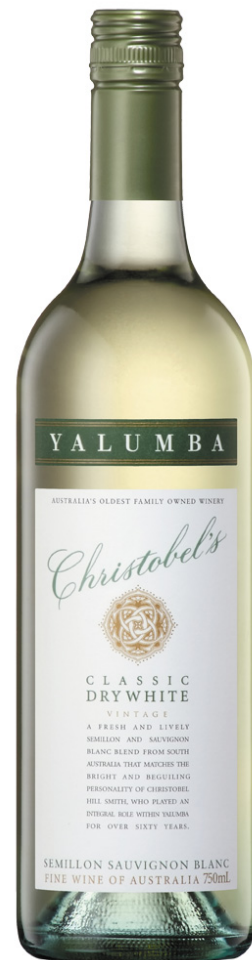


YALUMBA

Christobel's Classic Dry White 2009

Christobel Hill Smith was an integral part of the personality of Yalumba for over 60 years. Her vitality and charm bewitched all those around her. This is a dashing, lively, crisp blend, and is reminiscent of its namesake, Christobel.

A wonderful fresh wine for current drinking with fresh seafood, salads and Asian-style cuisine.



WINEMAKING / VITICULTURE

The Semillon is sourced from our loyal Barossa growers, who tend their old Semillon vines. Soils range from grey sandy loam to more fertile red clay loams across the Barossa Valley. Semillon for Christobel's is always picked early to retain freshness and the classic lemon sorbet flavour.

Grapes were gently pressed and fermented cool to maximise the attributes, Sauvignon Blanc adds aromatic complexity. Grapes were gently pressed to extract clean free run juice. This is handled very protectively to retain fresh zesty flavours. The finished wines were left on light lees until blending.

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 recorded. Semillon vines set small crops with small bunches which ripened very quickly. Care was needed to pick the grapes early with maximum freshness and delicacy.

VINTAGE INFORMATION

Vintage	2009
Region	South Australia
Winemaker	Andrew La Nauze
Harvested	February to March 2009
Alc/Vol	11%
Total Acid	6.3 g/L
pH	3.16
Residual Sugar	2 g/L
Cellaring	Drinking now

