

YALUMBA

Barossa Eden Wild Ferment Chardonnay 2008

Recent Australian winemaking trends have seen the emergence of an exciting new style of Chardonnay by working more with site and vine selection, and focussing on balance and elegance.

For Yalumba the result is a wine boasting a combination of unique terroir, high quality vines and the use of 'wild ferment' techniques, allowing the natural yeasts that occur in the vineyard to initiate fermentation.



WINEMAKING / VITICULTURE

This chardonnay is sourced from the Eden Valley and features the use of indigenous vineyard yeast, or 'wild' yeast in the fermentation process, which are present on the grapes at time of harvest. The many individual yeast strains each participate in the fermentation process by building layers of complexity and finesse into the wine. Palate structure is further enhanced through extended lees contact and regular lees stirring after completion of fermentation. Approximately 40% of the blend was fermented and matured in new, one and two year-old fine-grained French barriques which provide additional, fragrance and texture to the wine.

The colour of this wine is pale gold with green tints. The nose displays lifted citrus zest and fresh quince with subtle notes of white nougat and toasted almonds. Finely structured and seamless, the palate is all about texture. Creamy nougat, citrus and hints of white nectarine combine elegantly with the subtle nuances of French oak and a restrained citrus acidity for a lingering finish.

VINTAGE CONDITIONS

The 2008 vintage provided a diverse array of climatic conditions for grape growers and winemakers alike. Despite it being very dry going into the harvest period, good winter rains in the Eden Valley helped to sustain the vines, and as February progressed the weather continued to remain dry and mild with cool evenings. As a result, flavour ripening in chardonnay came early and harvest commenced on the 21st of February, one of Yalumba's earliest vintages on record. On the 10th of March a record heat wave commenced however the early start meant that all of the Eden Valley chardonnay had well and truly finished harvesting before then and was quietly fermenting away back at the winery. All of these factors have combined to produce a wine with great flavour intensity, yet remarkably fine structure.

VINTAGE INFORMATION

Vintage	2008
Region	Eden Valley
Winemaker	Teresa Heuzenroeder
Harvested	February & March 2008
Treatment	Fermented and matured for 7 months in new French oak barriques (4% of blend), 1- to 3-year-old French oak barriques and hogsheads (36% of blend)
Alc/Vol	13.5%
Total Acid	5.8 g/L
pH	3.2



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