

YALUMBA

Eden Valley Shiraz Viognier 2008

This fine handcrafted wine reflects Yalumba's dedication to creating wines with regional character, varietal flavour and individual personality.

Yalumba has, for more than 160 years, been a vital part of the Barossa, making wines that reflect the best of the region. This wine is no exception. Now made entirely from Eden Valley Shiraz and enhanced with a splash of Eden Valley Viognier, it is a wine of concentrated flavour and aroma.



WINEMAKING / VITICULTURE

For the first time the Barossa Shiraz Viognier has been sourced entirely from Eden Valley Shiraz and Viognier vineyards. There is great diversity across the Eden Valley Shiraz vineyards and a wide range of styles is produced, from those with a much finer, subtle aromatic to those that are denser, fuller and much richer. What links them all together is an underlying finesse and purity, the hallmark of Eden Valley Shiraz. A small percentage of Eden Valley Viognier, either as grapes or juice was fermented with each batch of the Eden Valley Shiraz.

Select batches were fermented with a small percentage of Viognier grapes, whilst other parcels were fermented with Viognier juice. This has produced a soft and stylish wine showing subtle Viognier aromatics combined with the medium weight and finer structure of Shiraz.

This wine is deep red in colour with sweet, fresh and fragrant aromatics of cherries, plums and bright red-currant fruits. Subtle spices and clove notes are present as are the floral hints of Viognier. This is a medium to full bodied wine with red fruit flavours, fine spices and cloves. It is a rich and softly textured Shiraz with the subtle sweet textures of Viognier.

Great to drink now, but will also reward 5-7 years in the cellar. Try it with steak and mushroom pie.

VINTAGE CONDITIONS

The 2007/08 season will certainly be remembered as one of the regions most difficult due to the ongoing effects of drought and also a record heatwave. Following on from another relatively dry winter, good spring rains freshened up the vines and healthy crops were established. Average temperatures then followed and this, combined with the dry conditions and cool evenings, set up a perfect start for the flavour development of both Shiraz and Viognier. However, on the 10th March an extreme heatwave arrived in the region, causing very rapid ripening of grapes. Fortunately our Eden Valley fruit ripens relatively early and as such we were able to selectively hand-harvest the majority of our fruit about a week into the heat wave, without any real adverse effect to the final wine. As such the 2008 Eden Valley Shiraz Viognier shows excellent colour, varietal definition, balance, richness and fruit persistence.

VINTAGE INFORMATION

Vintage	2008
Region	Eden Valley
Winemaker	Kevin Glestonbury
Harvested	February & March 2008
Treatment	Matured for 12 Months in French and Hungarian hogsheads (13 % new oak), balance to older American and French barrels
Alc/Vol	14%
Total Acid	6.5 g/L
pH	3.44

