



Riesling 2007

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

Gentle processing of the grapes, and the use of only the clearest juice, followed by a cool even fermentation, ensures the fresh flavours of the variety are preserved in the final wine. This wine is a blend of fruit from Barossa Valley and Eden Valley. Adjacent to each other, these two regions make up the Barossa. The warmer Barossa Valley produces wines that have richness of flavour, while the cooler Eden Valley provides elegant and lifted aromatics. The Barossa region is renowned for its quality riesling wines.

Pale straw in colour. A generous yet elegant light bodied wine. It starts with aromas of grapefruit and apple blossom with hints of bath salts. The palate is clean and refreshing showing grapefruit and lemon peel flavours with appealing generosity. A soft lingering acidity complete the finish.

WINEMAKING / VITICULTURE

Vintage 2007 came along on the back of some extremely dry months of growing season. The drought presented a number of viticultural challenges, notably numerous and significant frosts and cold weather during winter and spring, causing very low crops of grapes to be set. Natural rainfall was too sparse for good dry-grown riesling in the Barossa region. Fortunately most of our growers had sufficient supplementary irrigation supplies to keep their vines in good health and a couple of days of welcome rain in late January relieved a good deal of water stress from the vineyards.

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

VINTAGE INFORMATION

Vintage	2007
Region	Barossa Valley
Winemaker	Philip Lehmann & Andrew La Nauze
Harvested	February 2007
Alc/Vol	12.5%
Total Acid	6.7 g/L
pH	3.13
Residual Sugar	2.9 g/L

