

# YALUMBA

## Y Series Shiraz Viognier 2006

*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.*



### WINEMAKING / VITICULTURE

The shiraz and viognier grapes were co-fermented in both large static potters and rotary fermenters. Warm temperatures at the onset of fermentation and an average of 3-5 days post ferment maceration have aided in extracting soft fleshy tannins and building palate structure, giving a stylishly aromatic wine that finishes with softness and drinkability. The grapes for this blend have been sourced from various vineyard regions within dryland South Australia.

The Y Series Shiraz Viognier showcases the excellent varietal characters of these two grape varieties, co fermented capturing their synergy. On the nose initial aromas of violets and sweet berry fruits are meshed with the subtle fragrance of apricot and musk. The palate is fresh with black currant and liquorice. Berry-rich mid-palate fruits with a soft even texture and fine tannin finish.

### VINTAGE CONDITIONS

The growing season consisted of a late winter break then very favourable winter and spring rains, filling up the soil profiles with water placing the vines in excellent health with strong canopies and a balanced fruit-set. The summer was dry, and pest and disease pressures were low. January was quite hot then February was mild with cool nights, allowing the vines to ripen the grapes quickly while retaining a good natural acidity.

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

### VINTAGE INFORMATION

Vintage	2006
Region	South Australia
Winemaker	Philip Lehmann & Andrew La Nauze
Harvested	March & April 2006
Treatment	Nil
Alc/Vol	14%
Total Acid	6.2 g/L
pH	3.54
Cellaring	Now - 5 years

