YALUMBA

Y Series Shiraz Viognier 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.

WINEMAKING / VITICULTURE

The grapes were fermented in static potters and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build wine structure.

Vibrant crimson with purple hues, the Yalumba Y Series Shiraz Viognier, has a nose that is very expressive of its grape origins showcasing aromas of violets, blueberries and Turkish delight, with hints of ground spices. Medium bodied with lots of red berry fruits, the supple tannins and generous fruit flavours are typical of this contemporary red wine blend.

VINTAGE CONDITIONS

Vintage 2007 followed on from an extremely dry season. This drought presented a number of viticultural challenges, with localised spring frosts causing the greatest concern. The already very low bunch numbers and very small berry size were reduced even further due to these frosts and this, combined with higher than average temperatures, caused the grapes to ripen nearly a month earlier than usual.

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

VINTAGE INFORMATION

Vintage	2007
Region	South Australia
Winemaker	Andrew La Nauze
Harvested	March & April 2007
Alc/Vol	13.5%
Total Acid	6.3 g/L
pH	3.52