

YALUMBA

Y Series Vermentino 2008

Yalumba Y Series Vermentino is inspired by those carefree summer days and relaxing evenings we find perfect for enjoying vibrant and refreshing wines.

Originating from the Italian region Liguria and the Mediterranean islands of Corsica and Sardinia,

Vermentino is renowned for its refreshing, tropical flavours and optimal freshness.



WINEMAKING / VITICULTURE

Vermentino wines can be fruity with tropical flavours and good freshness. With origins linked to the Italian region of Liguria and the Mediterranean Islands of Corsica and Sardinia, it is a variety that seems to be particularly suited to warmer climates. Due to its tendency to budburst early, Vermentino fruit can be vulnerable to early spring frosts, hence why it is yet to really be tested in the cooler regions. As an emerging variety in Australia plantings are still only found in a few regions around the country, notably Langhorne Creek and Mildura.

WINEMAKER'S COMMENTS

The 2008 vintage in South Australia was a time of extremes. Although it was very dry going into harvest period, most cool climate growing regions had received good winter rains and were looking healthy and fresh. As February progressed the weather remained dry, mild and stable, and importantly the evenings were cool, all of which was perfect for maintaining the fine flavours and natural acids. On the 10th of March a record heat wave commenced, but our Vermentino was well in the winery by then and was not affected.

Yalumba Y Series Vermentino is strikingly aromatic, crisp and cleansing. The palate reveals flavours of tart stone-fruits, such as nectarines, pears and wonderful aromas of tropical fruits and citrus zest. Vermentino is a food-friendly wine, best served well chilled alongside light seafood dishes and fresh fruits such as calamari or honey dew melon.

Vegan and Vegetarian: Yes

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

VINTAGE INFORMATION

Vintage	2008
Region	Langhorne Creek
Winemaker	Louisa Rose
Harvested	February 2008
Treatment	Fermented and matured for 3½ months in older French oak barriques.
Alc/Vol	11.5%
Total Acid	6.3 g/L
pH	3.28

