

YALUMBA

Eden Valley Wild Ferment Chardonnay 2007

Recent Australian winemaking trends have seen the emergence of an exciting new style of Chardonnay, focussing on balance and elegance, and working more with site and vine selection.

For Yalumba the result is a wine boasting a combination of unique terrior, high quality vines and the use of 'wild ferment' techniques, allowing the natural yeasts that occur in the vineyard to initiate fermentation.



WINEMAKING / VITICULTURE

The vineyards which contribute to this blend are scattered throughout the various sub-regions of Eden Valley. The contribution of this diverse collection of vineyards from our long term growers provides a rich tapestry of flavours to the wine and adds to it's individuality.

This Chardonnay sourced from Eden Valley features the use of a natural or 'wild yeast' ferment where the juice is encouraged to ferment with the indigenous vineyard yeasts which are present on the grape skins. The individual yeasts each participate in a natural synergy to build layers of complexity and finesse into the wine. Palate structure is further enhanced through extended lees contact and regular lees stirring after the completion of fermentation. Creamy nougat and toasted almonds with an appealing citrus and white peach lift. The palate is fine and creamy with flavours of stone fruit and figs. Elegantly structured, this wine shows nuances of toasty oak and a fresh citrus acidity to finish.

VINTAGE CONDITIONS

Drought conditions throughout much of Australia also had an impact on Eden Valley in 2007. Low water availability and a colder than average Spring resulted in very low crop levels and an earlier than usual start to vintage. Rainfall in January was welcomed as a fleeting respite from the dry conditions and helped to freshen the vines in preparation for harvest. Despite the unusual and difficult conditions, Chardonnay from Eden Valley excels with vibrant, creamy flavours and zest, with the resulting wine showing a lovely range of flavours, texture and elegance.

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

VINTAGE INFORMATION

Vintage	2007
Region	Eden Valley
Winemaker	Teresa Heuzenroeder
Harvested	March 2007
Treatment	Fermented & matured for 7 months in new French oak Barriques (6% of blend), 1-3 year old French oak Barriques and Hogsheads (30% of blend)
Alc/Vol	13.5%
Total Acid	6.1 g/L
pH	3.25

