



Eden Valley

VIOGNIER 2023

Established by Samuel Smith in 1849 in the Barossa, Yalumba has flourished under six generations and 175 years of family ownership. The values and traditions of the Hill-Smith family, passed down through generations, have cultivated a sense of unity amidst diversity, inviting wine enthusiasts into a realm of delight and appreciation.



VINTAGE CONDITIONS

Wet soils from abundant spring rainfall, combined with cooler than average temperatures in September and October, delayed the growing season by several weeks. Summer was relatively mild, therefore harvest commenced several weeks later than a typical season. The grapes thrived in these conditions to produce an elegantly restrained wine with character and charm.

TERROIR/PROVENANCE/REGION

Yalumba has pioneered the growing and making of Viognier in Australia since our first vineyard plantings high in the Eden Valley in 1980. The grapes are sourced from six separate blocks across four different vineyards, artfully blended together to create the final wine.

TASTING NOTES

Alluring aromas of fresh apricots, ginger and delicate white flowers. Silky and long with lush, layered texture, the palate features apricot and stone fruit flavours complemented by a touch of exotic spice, hints of orange oil and a refreshing finish.

FOOD PAIRING

A wonderful food wine. Try it with slow cooked lamb shoulder with Mediterranean herb seasoning, served over saffron rice; roasted cauliflower with sunflower seeds and buckwheat; or baba ganoush and cous cous with sautéed saltbush.

WINEMAKER	Alexey Alon Doumbouya
HARVESTED	March & April 2023
REGION	Eden Valley
TOTAL ACIDITY	5.32 g/L
PH	3.52
SO2	71 mg/L
ALCOHOL	13.0%
TREATMENT	50% of the blend was fermented and matured for 10 months in older French oak puncheons and hogsheads.

