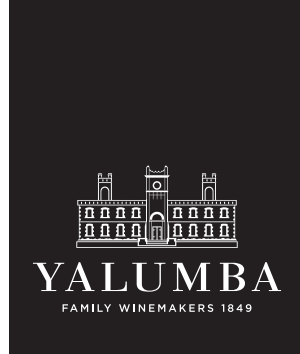




Yalumba

Eden Valley Chardonnay 2024

SAMUEL'S COLLECTION

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

Below average winter and spring rainfall. January and February experienced consistent warm days and cool nights, creating ideal conditions for gentle, even ripening. This allowed the fruit to mature with excellent concentration and natural acidity. The harvest began in mid-February and progressed rapidly with exceptional fruit quality.

TERROIR/PROVENANCE/REGION

The vineyards which contribute to this blend are scattered throughout Eden Valley and have been selected especially for Chardonnay. These sites are characterised by their cool, high elevation and granitic, mica schist soils. Long, cool ripening is perfect for flavour accumulation and intensity. These different vineyard sites provide a rich tapestry of flavours, each adding their own unique character to the final blend.

TASTING NOTES

Straw in colour with hints of green. Elegant and expressive with aromas of white stone fruit, lemon zest, jasmine and nougat, layered with notes of flinty minerality and lightly toasted almonds. A moreish and savoury interplay of tropical fruit, locquat and vanilla custard. Crisp acidity provides freshness, balanced by creamy textures. The finish is long and complex, with nuances of hazelnut and a touch of vanilla.

FOOD PAIRING

At its best when paired with food. Enjoy with roasted chicken with herbs and garlic; pork tenderloin with an apple reduction; mushroom risotto; or a creamy butternut pumpkin soup with sage.

WINEMAKER	Alexey Alon Doumbouya
HARVESTED	February 2024
REGION	Eden Valley
TOTAL ACIDITY	6.81 g/L
PH	3.31
SO2	72 mg/L
ALCOHOL	13.0%
TREATMENT	50% of the blend was matured in French oak barriques for 10 months, 15% new, balance 1-3 year old oak.



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