



YALUMBA GEN ORGANIC VIOGNIER 2023

Yalumba GEN is a commitment to betterment and a fierce determination for the future. It's a responsibility not taken lightly and it's our family's promise to you. It's the assurance that when you choose Yalumba GEN, you choose a better future for future generations.



VINTAGE CONDITIONS

A very cool, wet winter and spring continued into early summer. Respite from the heavy rains allowed for a long, cool growing season. Plentiful soil moisture allowed for large canopies which helped the grapes attain flavour ripeness.

PROVENANCE

Beautiful organic Viognier grapes are picked from the Barich family property adjacent to the Murray River at Loxton, the Bassham family's vineyard in Barmera and the Yarra Vale Vineyard in Virginia. Meticulous work in all vineyards ensures that the grapes are in perfect condition when they are picked.

TASTING NOTES

Pale lemon in colour with green hues. An exotic mix of white flowers, ginger and jasmine aromas with hints of apricot and fennel. The palate is creamy, rich and long with flavours of fresh apricot nectar and almond meal, leading to a succulent mid-palate with bright stone fruit flavours and Asian five spice on the finish.

FOOD PAIRING

Enjoy with red duck curry, Pad Thai or red lentil dhal with spinach.

WINEMAKER	Heather Fraser
HARVESTED	March 2023
REGION	South Australia
TOTAL ACIDITY	5.59 g/L
RESIDUAL SUGAR	1.4 g/L
PH	3.50
SO ₂	64 mg/L
ALCOHOL	13.5%



GENERATE GOOD

YALUMBA GEN

CERTIFIED ORGANIC AND SUSTAINABLY MADE.