



YALUMBA

Australia's oldest family owned winery

Christobel's

2011 BAROSSA
CLASSIC DRY WHITE
Semillon Sauvignon Blanc Savagnin

WINEMAKING/VITICULTURE

The grapes for the 2011 Yalumba Christobel's are sourced from our loyal grower base throughout the Barossa district. Semillon has always been a stalwart in the region and here it is blended with its classic partner Sauvignon Blanc and the interloper Savagnin, a new grape variety to the region.

Grapes were gently pressed to extract clean free run juice, which was handled carefully to retain fresh, zesty flavours. The clarified juice was gently fermented in stainless steel and the finished wines were left on light lees until blending.

Bright green in colour, the 2011 Christobel's has aromas of lemon verbena, orange blossom and lantana, each of the three varieties adding its own element. The Semillon defines the palate, giving it light body with citrus blossom flavours, the Sauvignon Blanc gives the palate zest and crunch while the Savagnin plays the supporting role, adding flesh and texture.

VINTAGE CONDITIONS

The grape growing season that produced the 2011 vintage was the one where the drought broke. After enduring years of below average rainfall and heat waves, the 2011 season was cool, with consistent rainfall throughout the

season. Where vineyards were well managed, the resultant grapes benefited from the cooler season with lifted aromatics and fine natural acidity. Harvest began with the Sauvignon Blanc on the 23rd February and finished with the Savagnin on the 4th April.

VINTAGE INFORMATION

Vintage 2011
Region South Australia
Winemaker Andrew La Nauze
Harvested February to April 2011
Alc/Vol 11.5%
Total Acid 6 g/L
pH 3.14

Christobel Hill Smith was an integral part of the personality of Yalumba for over 60 years. Her vitality and charm bewitched all those around her. This is a dashing, lively, crisp blend, and is reminiscent of its namesake, Christobel.

A wonderful fresh wine for current drinking with fresh seafood, salads and Asian-style cuisine.

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