

YALUMBA

australia's oldest family owned winery

merlot

2011

south australia

The Y Series



The Yalumba Y Series of quality wines salutes our proud history of viticulture and winemaking in South Australia. Significantly, the individual icons on each label reflect the labours, inventive thinking and aspirations of all at Yalumba.

This Merlot depicts the winery dog. It could be a Flash, a Nugget or an Archie type dog. With its wet nose, soft fur and sparkling, clear eyes, the dog is a reminder of loyal and long term relationships, a hallmark of the Yalumba culture.

WINEMAKING / VITICULTURE

The grapes were fermented in static potter and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build wine structure.

The 2011 Yalumba Y Series Merlot has an inviting crimson colour. Classic varietal aromas of black currants, spiced fruit cake, violets and vanilla lead to a medium bodied palate with flavours ranging from fruit cake to black cherry with very fine almost velvet tannins. The generous fruit flavours give the wine a fleshy, supple appeal that the variety is so well known for. Serve with seared Kangaroo fillets, a red currant reduction and sweet potato mash.

VINTAGE CONDITIONS

The 2011 season was cool, with consistent rainfall throughout the season. Where vineyards were well managed and winemakers were patient, the resultant grapes benefited from the cooler season with lifted aromatics and fine natural acidity.

Vintage Information

VINTAGE:	2011
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	March & April 2011
ALC/VOL:	13.5%
TOTAL ACID:	5.6 g/L
pH:	3.54
Vegetarian & Vegan Friendly	

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