

YALUMBA

australia's oldest family owned winery

pinot grigio

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.

The Pinot Grigio depicts the vine tendril. The tendril is the vine's hand. It allows the vine to climb and explore. Our vineyard people know that a well spread, airy canopy produces healthy, flavoursome grapes.

WINEMAKING / VITICULTURE

Selective hand picking allowed the grapes to be picked at optimal ripeness. In some vineyards this meant several passes through the vineyards. The fruit was then chilled overnight in small slotted bins. Whole bunch pressing was used to minimise colour and tannin extraction from the pink skins, followed by oxidative handling to naturally remove any remaining colour. Fermentation proceeded on full solids, utilising yeasts indigenous to the vineyard. The wines were then left on their lees until blending, giving the final wine complexity and finesse.

WINEMAKER COMMENTS

After enduring years of below average rainfall and heatwaves, the 2011 season was cool, with consistent rainfall throughout the season. Where vineyards were well managed, the resultant grapes benefitted from the cooler season with lifted aromatics and fine natural acidity. Harvesting of the Pinot Grigio grapes began on March 3, a full month later than the previous season, and continued until April 14.

Straw with green highlights, the Yalumba Y Series Pinot Grigio 2011 displays an appealing mix of fresh aromas including feijoa, orange blossom, nashi pear and wild honey. There is also a floral lift reminiscent of jasmine and rose petal. The palate is refreshing and lively. It opens with layers of baked apple and pear skin flavours, which are complemented by succulent acidity and oatmeal texture from wild fermentation and lees aging. Enjoy with anything and everything! Suitable for vegans and vegetarians.

VINTAGE INFORMATION

VINTAGE:	2011
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	March and April 2011
ALC/VOL:	12.5%
TOTAL ACID:	5.3 g/L
pH:	3.29

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