

YALUMBA

australia's oldest family owned winery

riesling

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 Riesling depicts the olive tree. It is said, where grapes thrive and prosper so too do the olive trees. When you consider the grape growing regions of South Australia, it is very true.

WINEMAKING/VITICULTURE

Fruit for the Yalumba Y Series Riesling 2011 is sourced from our traditional grower base in the Barossa region. Over many years, these vines have delivered consistently excellent Riesling grapes from a variety of soil types across the district. Gentle processing of the grapes, and the use of only the clearest juice, followed by a cool and even fermentation, ensured the fresh flavours of the variety are preserved in the final wine.

A pale straw with green tinges, the Yalumba Y Series Riesling 2011 is light bodied, and opens with aromas of orange blossom, grapefruit and loquat. The palate is fine and delicate with layers of grapefruit flavours and mineral acidity. A wine to enjoy with simple flavours such as grilled whiting with a squeeze of lemon. Suitable for vegans and vegetarians.

VINTAGE CONDITIONS

The growing season that produced the 2011 vintage will be remembered as the 'vintage when the drought broke'. 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.

VINTAGE INFORMATION

VINTAGE:	2011
REGION:	Barossa
WINEMAKER:	Andrew La Nauze
HARVESTED:	March 2011
ALC/VOL:	11.5%
TOTAL ACID:	6.2 g/l
pH:	3.22
RESIDUAL SUGAR:	2 g/l

Suitable for vegans and vegetarians.

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For more information visit www.yalumba.com