

YALUMBA

australia's oldest family owned winery

sauvignon blanc

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 Sauvignon Blanc depicts the mercurial King George Whiting. Whenever a chance arises to take on the piscatorial pursuit, we go for it. If successful, we eat it with reverence and wash it down with the citrus and tropical flavours of this wine.

WINEMAKING / VITICULTURE

Fruit for the Yalumba Y Series Sauvignon Blanc 2011 was given 12 hours skin maceration prior to draining and pressing. Juices are cold settled then fermented cool using an aromatic yeast to retain and enhance fresh crisp varietal character. Finished wines are then left on light lees until blending in May.

The Yalumba Y Series Sauvignon Blanc 2011 is pale green in colour with aromas of lemongrass, passionfruit and freshly mown grass. The palate is vibrant and fresh, reflecting the combination of low alcohol, crisp acid and delicate body that make this wine so refreshing to sip, especially when paired with freshly caught King George Whiting, simply grilled and served with lemon wedges (and chips, of course).

VINTAGE CONDITIONS

The drought broke during the grape growing season for the 2011 vintage. The season was cool and featured consistent rainfall. Well managed vineyards benefited from the cooler season with lifted aromatics and fine natural acidity.

VINTAGE INFORMATION

VINTAGE:	2011
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	February 23 to April 8, 2011
ALC/VOL:	11%
TOTAL ACID:	7.0 g/L
pH:	3.37

Suitable for vegans and vegetarians.

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