

YALUMBA

australia's oldest family owned winery

shiraz viognier

2010

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 Shiraz Viognier depicts the horse, a symbol of our past when they were the transport and tractor of Yalumba. Nowadays, we enjoy a day at the races watching magnificent thoroughbreds cross the finish line carrying our colours and money! A medium weight, generous mouthful of blueberries and Turkish delight.

WINEMAKING / VITICULTURE

The grapes for the Yalumba Y Series Shiraz Viognier 2010 were sourced from our excellent resource of Shiraz and Viognier vineyards throughout South Australia.

The grapes were fermented in static 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 elegant structure.

WINEMAKER COMMENTS

2010 delivered another successful vintage of Shiraz and Viognier. Good rainfall was recorded over much of South Australia during the winter and spring. Shoots were slow to grow at first due to the cool conditions the weather became fine during November and remained so for the rest of the growing season. A dry, even few months during ripening in February and March meant that disease was non-existent; thus we were able to pick Shiraz and Viognier grapes with maximum flavour.

Deep crimson purple in colour, the 2010 Y Series Shiraz Viognier has aromas that are both wild and exotic. Blueberries, violets and cherry ripe notes from the Shiraz are elevated by the subtle influence of Viognier, which brings an alluring Turkish delight character. The well rounded palate is medium to full bodied and shows Turkish delight and cherry ripe flavours that are in harmony with the silky tannins.

VINTAGE INFORMATION

VINTAGE:	2010
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	February, March & April 2009
ALC/VOL:	14.0%
TOTAL ACID:	5.8 g/L
pH:	3.61
Vegetarian and Vegan Friendly	

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