

# YALUMBA

australia's oldest family owned winery

## viognier

2012

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 Viognier depicts vine cuttings. Vine cuttings are the beginnings of a new vineyard, planted after careful sorting, grafting and bundling in our state of the art Yalumba Nursery.

### WINEMAKING / VITICULTURE

After harvest the Viognier grapes were gently pressed and the juice handled with controlled oxidation. The wine was fermented with indigenous yeast in stainless steel. These grapes, and the indigenous yeast that transformed them into wine, have created layers of flavour and richness. After ferment the wine was left on yeast lees for a few months to increase the complexity and creaminess of the wine and increase the richness of the palate.

Pale straw in colour, the 2012 Y Series Viognier has aromas of honeysuckle, candied ginger and glacé pineapple that typify this exotic variety. The palate is rich in texture and body thanks to wild yeast fermentation and ageing on lees, yet retains a refreshing quality that make it a pleasure to drink. Flavours to be found on the palate include fresh pineapple and lychee.

### VINTAGE CONDITIONS

The grape growing season that produced the 2012 vintage was one without extremes. Conditions were moderated throughout 2011, leading to good soil moisture at the beginning of the growing season. Average temperatures though spring and early summer allowed the vines to flourish giving healthy balanced canopies and good fruit set. Mild conditions through January to March lacked any real heat waves and allowed the grapes to ripen in ideal conditions producing grapes with outstanding depth of flavour.

### VINTAGE INFORMATION

VINTAGE:	2012
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	February & March 2012
ALC/VOL:	14.5%
TOTAL ACID:	6.1 g/L
pH:	3.35

Suitable for vegans and vegetarians.

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