



YALUMBA
FAMILY WINEMAKERS 1849



Yalumba Y Series Unwooded Chardonnay 2018

WINE DESCRIPTION

At Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind. The Y Series is a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions. We look forward to sharing our love of wine with you as you explore the Y Series.

ABOUT THE VINEYARD

Winter rains were slow to arrive, however once they did, the rainfall was substantial which set the vines up well for the growing season ahead. Throughout Spring and the beginning of Summer rainfall remained above average, resulting in strong canopy growth.; perfect for varieties like Chardonnay. Lovely warm temperatures in the New Year hastened fruit ripening and harvesting of Chardonnay began on February 7th. We achieved great flavors early in the ripening that have produced a wine of freshness, intensity and purity.

WINE PRODUCTION

The Y Series Unwooded Chardonnay grapes are picked across the flavor spectrum, from lively citrus flavors such as lemons and limes to peach and tropical fruits. We pick in this way to ensure that when blended, the wine is balanced with flavor and natural acidity. Pressed straight to fermentation, the juice is managed using a "hands off" approach. Indigenous yeasts initiate and complete fermentation, and once finished the wine is left on lees, with the lees kept in suspension to build complexity.

TASTING NOTES

Pale lemon with green hues. The aromatics are reminiscent of blossoms, flint and ripe peaches. The wine has a savory edge with flinty notes from the wild ferment. The palate is fine and creamy with a touch of nuttiness from the bâtonnage. The fruit purity evolves with zingy citrus notes of lime and lemon. A refreshing, lip smacking acidity gives this wine lovely length and the finish is savoury and textural.

FOOD PAIRING

Try with pan fried haloumi with lemon and parsley or chickpea, zucchini and carrot pancakes with a green mango salad.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	150 to 1500 feet
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Prefermentation technique:	1-4 days on solids before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Residual sugar:	2.5 g/L
Acidity:	5.8 g/L

PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Winery production: 960,000 Bottles
Region: South Australia
Country: Australia