



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

Yalumba Y Series Sangiovese Rosé 2017

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 represents a collection of iconic classics and exciting new varieties. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

ABOUT THE VINEYARD

The grapes for the 2017 Sangiovese Rosé come from three distinct vineyards within the Barossa Valley and Wrattenbully. The two Barossa Valley blocks include Tony Brooks' vineyard in Gomersal, with rich, red brown earth over limestone giving the wine depth and length; while Kevin Burgemeister's Penrice site of brown, sandy loam gives the wine perfume and freshness. Our Wrattenbully vineyards are distinctly terra rossa, red sandy loam over limestone, giving the wine a powerful depth of flavour coupled with a mineral texture.

WINE PRODUCTION

Once picked, the grapes are crushed and left in contact with their skins for between one and three hours to obtain the desired colour. The juice is then run off the skins into a stainless steel tank to undergo wild fermentation.

TASTING NOTES

A highly aromatic wine showing notes of strawberries and cream, lavender and pomegranate. The palate is vibrant and refreshing with layers of rhubarb, blood orange and cranberry. Sophisticated with a dry finish of zesty acidity.

FOOD PAIRING

Enjoy with rockmelon wrapped in prosciutto; Thai-style sweet corn fritters or strawberry gazpacho.

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% Sangiovese
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:	12.0 %
pH level:	3.2
Residual sugar:	1.9 g/L
Acidity:	5.5 g/L