



# YALUMBA

FAMILY WINEMAKERS 1849



## 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 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 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

Firstly, the fruit is sourced from two blocks in the Barossa Valley. Tony Brooks' Gomersal vineyard, planted on rich, red brown earth over limestone gives the wine depth and length. Kevin Burgemeister's Penrice vineyard sits on brown, sandy loam giving the wine perfume and freshness. The second region is the Riverland, this adds brightness and vibrancy to the wine. Finally our Wrattontully vineyards, from Terra Rossa country, red sandy loam over limestone, gives the wine a powerful depth of flavor 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 color. The juice is then run off the skins into a stainless steel tank to undergo wild fermentation.

### TASTING NOTES

Rose gold in color, with exotic aromas of white nectarine, alpine strawberries, lilly pilly and pannacotta. A wine of great drinkability; white fleshed stone fruit and blood orange flavors overlay the silky mid palate that leads to a refreshing citrus finish.

### FOOD PAIRING

Enjoy with dill and mint dolmades or fish tacos with cabbage slaw and chipotle sauce.

### 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:	11.5 %
pH level:	3.2
Residual sugar:	1.7 g/L
Acidity:	5.2 g/L