



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 Shiraz 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

Due to a wet spring and cool, humid growing season, our South Australian Shiraz vineyards were harvested two to three weeks later than we have experienced in the preceding decade. Fine and clear weather during the harvest period made for excellent flavor and tannin accumulation in our Shiraz grapes, as seen in this outstanding wine.

TASTING NOTES

Deep crimson purple in color, a cascade of wild berries - boysenberry, blackberry and blueberry - accompany aromas of black forest cake framed with Indian spices. Rich and ripe, the Y Series Shiraz is a glorious mouthful of South Australia with layers of ripe blackberries and Christmas cake. This is surrounded by soft, juicy, fully ripe tannins.

FOOD PAIRING

This wine drinks perfectly with venison sausages, potato mash and gravy; or enjoy with vegetarian nachos.

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% Shiraz
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	0.3 g/L
Acidity:	6.1 g/L