Yalumba

With aromas of white flowers, apricot, and a fresh, creamy finish, this wine reflects Yalumba's commitment to creating vibrant and approachable wines from South Australia.

ESTD Y 1849
YALUMBA
AUSTRALIA'S OLDEST FAMILY OWNED WINERY

Alcohol :13,50 %

Composition: 100% Viognier

Y Series Viognier 2021

, Australia

Region and Vineyards

The grapes for the **Y Series Viognier 2021** are sourced from multiple vineyard sites across **South Australia**, offering both cool and warm climate influences. Planted at elevations from **150 to 1500 feet**, these vineyards are selected for their ability to showcase Viognier's classic floral and apricot notes balanced by natural freshness. The diverse soils, from sandy loams to clay loams, add layers of minerality and texture to the wine.

The vineyards are managed sustainably, holding **ISO14001** and **Entwine Australia** certifications, and adhering to Yalumba's commitment to environmental responsibility. This sustainable approach is further reflected in their minimal intervention practices, which allow the unique terroir and varietal character of each vineyard to be expressed in the final wine.

Winemaking

The **Yalumba Y Series Viognier 2021** is crafted from **100% Viognier**, fermented with wild indigenous yeasts to preserve natural aromas and enhance complexity. The winemaking process begins with a short period on solids (1-4 days) before wild fermentation initiates in **stainless steel tanks**, allowing for a controlled but natural fermentation. The wine is left on its lees for **three months**, enhancing its creamy texture and palate richness without any oak influence.

This approach, combined with Yalumba's nearly **40 years of experience** with Viognier, yields a wine that balances freshness with richness, creating a Viognier that is vibrant and true to its varietal characteristics. The wine is vegan-friendly, reflecting Yalumba's commitment to natural and minimally processed wines.

Tasting Notes

- **Color**: Bright straw with green hues.
- **Aroma**: Inviting aromas of orange blossom, fresh ginger, honeysuckle, and white flowers.
- **Palate**: Fresh and vibrant, with flavors of apricot, white tea, dried figs, and fennel. The mid-palate is creamy, leading to a silky, textural finish enhanced by the wild fermentation and lees aging.

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Did You Know?

Yalumba is a pioneer in Australian Viognier, having planted the first commercial vines of this variety in **1980** in Eden Valley. Their deep knowledge and commitment to this varietal are reflected in each bottle, making Yalumba a leading name for Viognier in Australia.

Wine Pairing Ideas

- **Harissa-spiced chicken**: Complements the wine's floral notes and creamy texture.
- **Crispy rice pancakes with potato and chickpeas**: Matches well with the wine's freshness and adds a savory layer to the pairing.

Wine Enthusiast (WE) : 91 Points (2021)

Despite being Yalumba's entrylevel Viognier, this is one of its most delicious white offerings. Highly aromatic, it wafts a perfume of honeysuckle, orchard blossom and fuzzy peach skin. The palate is more viscous than the nose implies, but there's enough acidity to keep it fresh. Peach and lemon flavors linger on the finish. Drink with Thai curry or a similarly bold Southeast Asian dish.

Vinous (Antonio Galloni) (VN) : 90 Points (2021)

Limpid straw-yellow. Sharply defined citrus and pit fruit aromas pick up floral and spice accents with air. Juicy and light on its feet, offering sappy white peach, tangerine and melon flavors that deepen slowly through the back half. Finishes long and silky, with lingering floral and spicy ginger notes.

James Suckling (JS) : 90 Points (2020)

Pretty nose of wild strawberries, plums, peaches, violets and spices. Full-bodied with sleek tannins and fresh acidity. Peppery, spicy and creamy finish. Vegan. Drink now.