

Côte-Rôtie is often described as one of France's richest and most seductive red wines. It is a wine that is highly sought after, mostly because of the addition of Viognier, which adds an extra dimension to the palate and bouquet together with an incredible brilliance of colour.

#### Shiraz Viognier 2010 – South Australia

**The Viticulture:** The grapes for the Yalumba Y Series Shiraz Viognier 2010 were sourced from our excellent resource of Shiraz and Viognier vineyards throughout South Australia.

**The Oenology:** The grapes were fermented in static and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build elegant structure.

**The Season:** 2010 delivered another successful vintage of Shiraz and Viognier. Good rainfall was recorded over much of South Australia during the winter and spring. Shoots were slow to grow at first due to the cool conditions the weather

became fine during November and remained so for the rest of the growing season. A dry, even few months during ripening in February and March meant that disease was non-existent; thus we were able to pick Shiraz and Viognier grapes with maximum flavour.

**The Wine:** Deep crimson purple in colour, the 2010 Y Series Shiraz Viognier has aromas that are both wild and exotic. Blueberries, violets and cherry ripe notes from the Shiraz are elevated by the subtle influence of Viognier, which brings an alluring Turkish delight character. The well rounded palate is medium to full bodied and shows Turkish delight and cherry ripe flavours that are in harmony with the silky tannins. Vegetarian and Vegan Friendly

Winemaker: Andrew La Nauze

Harvested: February, March & April 2009

Alc/Vol: 14.0%

Total acid: 5.8 g/L

pH: 3.61



## Dunes and Greene

**This wine is not a member of the Y Series.**

Dunes and Greene is a non-vintage sparkling wine and is always a blend of several different vintages. This helps to maintain freshness and consistency from year to year.

**The Viticulture:** Dunes and Greene wine farms are strategically established in the finest regions of South Australia, allowing us to make sparkling wines with character and panache marrying the distinctive flavours of Chardonnay and Pinot noir. The fruit is machined picked at night to ensure cooler temperatures and to retain fruit aromatics.

**The Oenology:** Vineyard sites that produce generous flavoured sparkling fruit are specifically selected. On arrival at the winery the fruit is gently crushed and pressed to minimise phenolics and maximise fruit flavour and delicacy. All wines undergo 100% malolactic fermentation, which adds extra creaminess on the palate. It remains on lees until required for blending and stabilising. In essence, the final base wine components are bottle fermented and spend a short period on tirage lees providing further yeast complexity in the final wine. Individual base wine components are then carefully selected for the final blend prior to bottling. After blending the wine is kept on light lees until required for secondary fermentation to retain maximum freshness and flavour. Gentle handling in the winery ensures that fruit flavour and freshness is retained with minimal phenolics.

**The Wine:** Delicate aromas of lemon zest and fresh strawberries and cream. Chardonnay offers subtle citrus notes and fresh acidity. Pinot noir complements this by adding richness and cream to the mid palate. The result is a full flavoured sparkling wine with a refined finish.

Winemaker: Teresa Heuzenroeder

Harvested: Various

Alc/Vol: 12.0%

Total acid: 6.34 g/L

pH: 3.21



YALUMBA  
*The Y Series*

## Yalumba Y Series

Celebrating The Personality of Yalumba  
Australia's Oldest Family Owned Winery

Yalumba Y Series wines are a celebration of Yalumba's colourful history. Spanning five generations of ownership, the Hill Smith family established Yalumba over 160 years ago.

Sourced from various renowned South Australian regions, notably the Barossa Valley and Eden Valley, the Y Series provides a family of wines with a balance of both regional and varietal character. The Barossa Valley's richness of flavour blends beautifully with the Eden Valley's elegant, lifted aromatics, resulting in fresh, fruity and lively wines.

The Yalumba Y Series of quality wines salutes our proud history of viticulture & winemaking in South Australia. Significantly the individual icons on each label reflect the labours, inventive thinking and aspirations of all at Yalumba.



For Further Information [ccamilleri@yalumba.com](mailto:ccamilleri@yalumba.com)

## Sharing our Stories

The Yalumba Y Series labels reflect a number of the passions Yalumba holds so close to its heart. From 'The Cooper' to 'The Scarecrow', these pictures all symbolise someone or something special to Yalumba and the Hill Smith family. Yalumba invites you to share in their passion for both these wines and the icons they so joyfully celebrate.

**Shiraz Viognier – Horse:** a symbol of our past when they were the transport and tractor of Yalumba.

**Cabernet Sauvignon – Scarecrow:** 'guardians of abundance', scarecrows keep a watchful eye over our ripening grapes and our community during the Barossa Vintage Festival.

**Shiraz – Coopers:** this icon depicts Yalumba's coopers toiling in the cooperage crafting magnificent oak barrels, a proud Yalumba tradition in a wine world that has precious few of these truly gifted artisans. Another example of Yalumba 'controlling the controllables' in premium winemaking.

**Merlot – The Winery Dog:** this icon is a reminder of loyal and long term friendships, a hallmark of the Yalumba culture.

**Sangiovese Rosé – Butterfly:** This represents the lifecycle approach to our sustainable winemaking practices, leaving nothing to chance when protecting the essential elements of the environment.

**Riesling – Olive Tree:** It is said, where grapes thrive and prosper so too do the olive trees. When you consider the grape growing regions of South Australia, it is very true.

**Sauvignon Blanc – King George Whiting:** The eating quality of *Sillaginodes punctatus* is renowned throughout Australia, making it one of the most important species sought by boat anglers. Whenever a chance arises to take on the piscatorial pursuit we go for it with reverence as scientific evidence suggests that stocks have been over-fished, with recreational angling taking about 58% of the total catch.

**Pinot Grigio – Vine Tendril:** The tendril is the vine's hand. It allows the vine to climb and explore. Our vineyard people know that a well spread, airy canopy produces healthy, flavoursome grapes.

**Unwooded Chardonnay – Cape Barren Goose:** The Cape Barren Goose is a symbol of an endangered species. Over the years, many birds and animals have sought and found refuge in Yalumba's sanctuary, land dedicated to native wildlife rehabilitation.

**Viognier – Vine Cuttings:** Vine cuttings are the beginnings of a new vineyard, planted after careful sorting, grafting and bundling in our state of the art Yalumba Nursery. The

nursery, based in the Barossa Valley, was established in 1975 as The Yalumba Wine Company moved toward planting grafted vines in its Eden Valley and Riverland vineyards. Since those early days, Yalumba Nursery has developed strong relationships with leading grapevine variety, clonal and rootstock selection programmes from around the globe and is the sole distributors of the ENTAV-INRA® and IFG (International Fruit Genetics) variety and clone selections.

**Vermentino – The Ligurian Bee:** This icon depicts the Ligurian Bee, *Apis mellifera ligustica*. Also known as the Italian bee, it is a sub-species of the western honey bee, *Apis mellifera*. It was introduced to Victoria, Australia on 9 December, 1862 aboard the steam ship *Alhambra*. Thereafter, it was introduced to Kangaroo Island in 1884 by the South Australian Chamber of Manufacturers and the South Australian parliament proclaimed Kangaroo Island as a sanctuary for these unique bees in September, 1885. Since then, no other breeds of bee have been introduced to Kangaroo Island. Because of the Island's isolation, all present-day honeybees are believed to be descendants of those early imports. To help protect this unique, pure colony of Ligurian bees it is an offence to bring bees, honey and used bee equipment to Kangaroo Island.

## Vermentino 2011 – South Australia

**The Viticulture:** The Yalumba Y Series Vermentino 2011 was sourced from Bob and Faye Reichstein's and Mark Trenwith's vineyards in the Riverland township of Renmark. Planted on alluvial grey clay soils, the vines were meticulously cared for by the vineyard owners to make sure the crop and canopy balance were just right – ensuring the grapes could be picked with intense flavours.

**The Oenology:** The grapes were picked in the cool of the night to maximise freshness. They were crushed, de-stemmed and then gently pressed to extract pristine juice. The juice was settled then fermented cold to retain fruit flavours and fresh aromas. Two months of post ferment lees mixing has added to the texture and richness to the palate.

**The Season:** Wonderful August and September rainfall across South Australia set the vines for a great



season. Temperatures through spring were mild with no real heat spikes, leading to a good set with harmonious crop levels. The mild weather also encouraged balanced and healthy canopies. A mild summer and early autumn allowed for an extended ripening period resulting in great flavours at lower sugar levels. Consequently picking took place approximately six weeks later than in 2010.

**The Wine:** A pale green straw in colour, the Yalumba Y Series Vermentino 2011 has prominent aromas of jasmine and white nectarine, complemented by lashes of cumquat and sandalwood. The palate is fleshy and almost salty with grapefruit acidity and a textured finish, making this a very refreshing wine. Suitable for vegans and vegetarians.

Winemaker: Andrew La Nauze

Harvested: March and April 2011

Alc/vol: 11.5%

Total acid: 5.9 g/l

pH: 3.24

## Shiraz Viognier 2010 – South Australia

**Yalumba's Viognier Story:** It was on a visit to Condrieu, the home of Viognier in France's Rhône Valley, that Yalumba's Peter Wall first encountered Viognier. Once grown extensively south of Lyon, Viognier is now virtually confined to the tiny Condrieu and Côte Rôtie regions, with the best wines from Château-Grillet, a tiny appellation of Condrieu. In 1980, Yalumba planted 1.2 hectares of Viognier in the Barossa - Australia's first commercial Viognier plantings. The Viognier grew quietly for 10 years, allowing the vines time to form regular cropping patterns and giving Yalumba a 'breaking-in' period to experiment with the variety. Today, Yalumba has the largest mature Viognier resource and the oldest commercial vines in the Southern Hemisphere. And the winery now has access to around 29 ha of Viognier from a range of viticultural regions.

Yalumba makes four Viognier white wines – the Y Series Viognier, the Eden Valley Viognier, which is made in an 'up-front' style, and 'The Virgilius', a benchmark wine made using grapes from the older vines with the ability to benefit from bottle maturation. Also made by Yalumba is a Noble Pick Botrytis Viognier – a unique, and luscious dessert style wine.

**Co-fermentation of Shiraz and Viognier:** In 2001, Yalumba once again drew on the winemaking traditions of the Rhône and released a Shiraz and Viognier blended wine. The impetus for this alluring blend of varieties originated in the great French wine region in the Rhône Valley, Côte-Rôtie.