

YALUMBA

australia's oldest family owned winery

shiraz

2010

south australia

The Y Series



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

This Shiraz depicts our coopers toiling in our 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.

WINEMAKING / VITICULTURE

Grapes for the Yalumba Y Series Shiraz 2010 have been sourced from our excellent Shiraz vineyard resources within the notable wine regions of the Adelaide Plains, Virginia and Barossa.

The grapes were fermented in static potters and rotary fermenters. Both the warm temperatures at onset of fermentation and the three-to-five day post ferment maceration helped extract soft fleshy tannins, which builds wine structure.

The 2010 Yalumba Y Series Shiraz is deep crimson red in colour. It displays aromas of boysenberry and cherry ripe, complemented by a hint of cinnamon oak. The palate shows a core of sweet fruit that make this variety so beloved. Flavours of boysenberry and cherry ripe continue with a moderate level of tannin, full body and hearty finish. A perfect accompaniment for Mediterranean inspired pizza.

VINTAGE CONDITIONS

2010 delivered another successful vintage of Shiraz. 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 but the weather fined up in November and remained so for the rest of the growing season. A dry, even few months during the ripening period in February and March meant that disease was non-existent; thus we were able to pick Shiraz grapes with maximum flavour.

VINTAGE INFORMATION

| | |
|-------------|-------------------------|
| VINTAGE: | 2010 |
| REGION: | South Australia |
| WINEMAKER: | Andrew La Nauze |
| HARVESTED: | February and March 2010 |
| ALC/VOL: | 14.0% |
| TOTAL ACID: | 6.1 g/L |
| pH: | 3.62 |

Suitable for Vegans and Vegetarians.

share
YALUMBA

For more information visit www.yalumba.com