

# Yalumba Galway Vintage

Named after former South Australian governor Lieutenant-Colonel Sir Henry Lionel Galway – a keen wine man who wasn't afraid to speak his mind - Yalumba Galway Vintage has always had the mandate to exceed the expectations of even the most demanding red wine drinker.



# VINTAGE CONDITIONS

The Barossa experienced a long, cold, slightly drier winter through mid-2017. The weather warmed in spring and the vines set a healthy crop and good canopies. Typical summer warmth and minimal rainfall followed to ripen the grapes. Harvest progressed with great flavours producing spectacular wines.

## TERROIR/PROVENANCE/REGION

Sourced from vineyards throughout the renowned Barossa region. A range of terroir can be seen across the different vineyards, from sandy soils to sandy loam, to red-brown earth over red clay, ideal for growing expressive Shiraz.

### TASTING NOTES

Bright ruby in colour with crimson hues. A generous nose of pepper, blackberry, choc mocha and vanilla tones, opening further with hints of liquorice, and violets. The savoury palate shows blood plums and sweet spice leading onto soft tannins.

### FOOD PAIRING

Enjoy with a homemade burger, caramelised onion and beetroot relish or mushroom and thyme risotto.

WINEMAKER	Marc van Halderen
HARVESTED	March - April 2018
REGION	Barossa
TOTAL ACIDITY	5.8 g/L
PH	3.66
SO2	77 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 12 months in a selection of French, Hungarian and American oak.
CELLARING	Enjoy now, but will reward short- medium term cellaring.





