

YALUMBA

FAMILY WINEMAKERS 1849

Wild Ferments

YALUMBA'S WILD FERMENTS ARE THE ESSENCE OF THE VINEYARD AND THE TRUEST DEPICTION OF THEIR VARIETY. THEY ARE WINES OF INDIVIDUAL CHARACTER, MADE WITH MINIMAL INTERVENTION. THEY ARE WINES FOR FREE THINKERS, BUT ALSO WINES YOU CAN TRUST AND BELIEVE IN. THEY ARE MADE WITH CONVICTION AND CARE; THEY ARE MADE WITH THE WILD IN THE AIR.



ROSÉ 2021

VINTAGE CONDITIONS

The wines of the 2021 vintage are that of balance, style and exceptional varietal characteristics. Good winter and spring rains enabled the vines to grow healthy canopies. Summer was warm to mild with cool nights that led to the development of pristine aromatics and flavours in the grapes.

VITICULTURE & WINEMAKING

The grapes were crushed and left in contact with their skins for one to three hours to extract the desired colour. The juice was run off of the skins prior to wild fermentation, then filtered ready for bottling.

TASTING COMMENTS

Argyle pink in colour. A pretty bouquet of strawberry, white nectarine and jasmine. The plush palate has loads of juicy stone fruit and red berries that leads to a bright citrus finish.

Enjoy with potato rosti and a spicy tomato relish or crispy barramundi tacos with pineapple salsa.



Designed
by Si Scott

VINTAGE: 2021

HARVESTED: February & March

ALC/VOL: 12%

pH: 3.37

TOTAL ACID: 5.22 g/l

SO₂: 86 mg/l

RESIDUAL SUGAR: 2.5 g/l

WINEMAKER: Sam Wigan

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