

Y Series merlot

At Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind.

The Y Series represents a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

We hope that the bottle you hold in your hand right now marks the beginning of a delicious journey.

WINEMAKER COMMENTS

The 2017 Y Series Merlot is fermented using only wild yeast found in the vineyard and winery. Stylistically the wine has moved towards a youthful style. The wine was fermented in both static and rotary fermenters by wild yeast with cool to warm ferment temperatures enabling us to maintain the fruit friendly, supple and youthful wine that we are seeking, which should express true 'Merlosity'.

TASTING NOTES

Vibrant crimson in colour with a magenta hue, the 2017 Y Series Merlot bursts from the glass with strong notes of fresh, just picked black fruits; the nose is brooding with hints of fruit pastilles. Dark chocolate and a touch of dried fruit add to the welcoming aromatics; this is an expressive and vivacious Merlot. The palate is generous, round and succulent. The mid palate shows lovely synergy between the fruit and tannins. The wine has hints of exotic spices and finishes fresh and lively.

Perfect with a traditional Cassoulet; or a Kabuli chickpea, spinach and red onion pasta.



VINTAGE INFORMATION

HARVEST DATE(S): March & April 2017
REGION: South Australia

TOTAL ACIDITY: 5.7 (G/L)

LABEL ALCOHOL: 14.1
PH (UNITS): 3.53

WINEMAKER: Natalie Cleghorn





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