

## Riesling

2018

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

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

We look forward to sharing our love of wine with you as you explore the Y Series.

## **Winemaker Comments**

The grapes were harvested in the cool of the night to help retain the lovely aromatics that Riesling is famous for. They were then crushed into a skin contact vessel for 45 minutes to increase flavour. The free run juice was then drained from the skins, with some light pressings to a tank for wild fermentation. After minimal winemaking intervention, the wine was stabilised and filtered, ready for bottling.

## **Tasting Notes**

Lime green in colour. Floral notes of musk and orange blossom with hints of lemon zest. A wine of freshness with flavours of grapefruit pith, green apple and river stone minerality with a lemon sorbet finish.

Enjoy with salt and pepper fried tofu or dukkah crusted prawns with preserved lemon yogurt.



## Vintage Information

HARVEST DATE(S): February & March
REGION: South Australia

ALCOHOL: 11.5%

TOTAL ACIDITY: 6.1 (G/L)

PH (UNITS): 3.09

TOTAL SO2: 88 (MG/L)

RESIDUAL SUGAR: 2.7 (G/L)

WINEMAKER: Sam Wigan



