



YALUMBA

EDEN VALLEY VIOGNIER 2018

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

VINTAGE CONDITIONS

A beautifully wet winter in Eden Valley set the vines up well for a healthy start to the growing season. A drier than average spring meant the vines responded quickly; growing and flowering well and setting a good number of bunches. Summer saw warm and dry days with the important cool Eden Valley nights. These conditions ripen the grapes and maintain freshness and natural acidity. The balmy Indian summer of early March helped finish the ripening of these perfectly balanced and flavoured grapes.

VITICULTURE & WINEMAKING

After harvest, 60% of the fruit was gently pressed directly into old French oak barriques and puncheons and the remainder into stainless steel tanks for fermentation by wild yeast from the vineyard. The wine was left on lees, where regular bâtonnage for ten months increased the complexity and creaminess of the wine and further heightened the palate weight.

TASTING NOTES

Pure aromas reminiscent of fresh apricots, ginger, saffron and fresh white flowers. The palate is long and silky with stone fruit flavours, finishing with an alluring freshness. This wine will continue to grow and develop in the bottle, firstly showing enhanced apricots and spice, then honey flavours and toast complexity.

Enjoy with a Moroccan tagine and spiced cous cous, or falafel and baba ganoush wraps.



ALCOHOL: 13.5%
TOTAL ACIDITY (G/L): 5.1
PH (UNITS): 3.47
TOTAL SO₂ (MG/L): 80
WINEMAKER: LOUISA ROSE



SAMUEL'S COLLECTION