

# YALUMBA

FAMILY VIGNERONS c. 1849

## Y Series shiraz 2016

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 glass of wine you hold in your hand right now marks the beginning of a delicious journey, and we look forward to sharing our love of wine as you explore the Y Series.

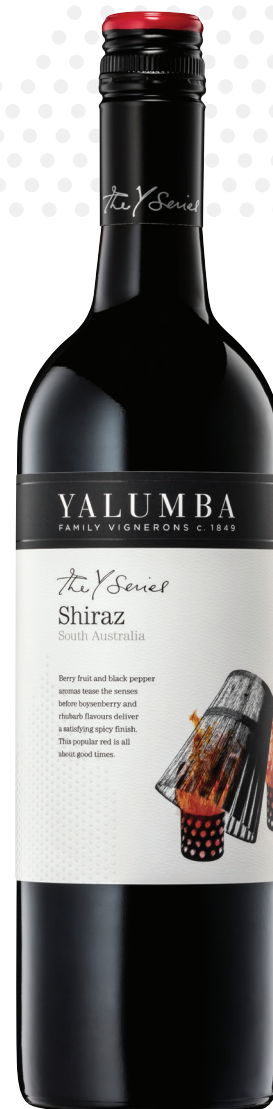
### WINEMAKER COMMENTS

Summer was dry and warm leading up to Christmas, resulting in a vintage that was two weeks earlier than average. These conditions meant that the vines were able to ripen the grapes seamlessly, producing an abundance of flavour. Warm temperatures at the onset of fermentation, and also 3 – 5 days post fermentation has helped extract soft fleshy tannins and build solid wine structure.

### TASTING NOTES

Deep crimson purple in colour, this wine shows intense youthful aromas of dark, ripe cherries, Christmas pudding, Indian spice and dark chocolate. The palate is rich and ripe and embodies a classic South Australian Shiraz, with layers of ripe blackberries and Christmas cake, surrounded by soft, juicy, ripe tannins.

This wine drinks perfectly with whole roast suckling pig; or shallot pancakes with black vinegar dipping sauce.



### VINTAGE INFORMATION

HARVEST DATE(S):	February & March 2016
REGION:	South Australia
TOTAL ACIDITY:	6.0 (G/L)
LABEL ALCOHOL :	13.5%
PH (UNITS) :	3.61
TOTAL SO2 :	64 (MG/L)
WINEMAKER:	Andrew La Nauze

VEGAN  
FRIENDLY



*The Y Series*