The Series

Shiraz Viognier 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 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 selected for this wine are those which display the most perfumed and aromatic characteristics of Shiraz that complement the fragrance of Viognier. Everything is done to preserve this aroma: cool fermentation, the addition of Viognier (including as many whole berries as possible) and no oak ageing are just some of the processes that go into the making of this wine. These combine to produce a wine that is bright, aromatic and exotic.

Tasting Notes

Luscious and exotic aromas of violet, blueberry and vanilla bean. A medium bodied palate that is framed by flavours of sweet Turkish delight and violets. Soft tannins provide a perfect complement to the dark chocolate finish, showing the synergy between these two varieties.

Enjoy with slow roasted lamb served with potatoes, yogurt and pomegranate salad or tomato and herb stuffed eggplant.



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Vintage Information

HARVEST DATE(S):	February & March
REGION:	South Australia
ALCOHOL:	14.0%
TOTAL ACIDITY:	5.7 (G/L)
PH (UNITS) :	3.54
TOTAL SO2 :	66 (MG/L)
WINEMAKER:	Andrew La Nauze





