

Y Series chardonnay 2017

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

The Y Series Chardonnay grapes are picked across the flavour spectrum, from lively citrus flavours such as lemons and limes to peach and tropical fruits. We pick in this way to ensure that when blended, the wine is balanced with flavour and natural acidity. Pressed straight to fermentation, the juice is managed using a "hands off" approach. Indigenous yeasts initiate and complete fermentation, and once finished the wine is left on lees, with the lees kept in suspension to build complexity until blending and bottling.

TASTING NOTES

Medium straw in colour with green hues, the aromatics are reminiscent of blossoms, pepper and an exotic hit of loquat. The palate of this Chardonnay is understated and refined, it begins quite full and creamy with a touch of nuttiness from the bâtonnage. As it grows, the palate shows purity, with zingy citrus notes of limes and lemons. Freshness with a lovely lip smacking acidity gives this wine length and a clean pure finish.

Try with pan fried haloumi with lemon and parsley or chickpea, zucchini and carrot pancakes with a green mango salad.



VINTAGE INFORMATION

HARVEST DATE(S):	February-April 2017
REGION:	South Australia
TOTAL ACIDITY:	6.0 (G/L)
LABEL ALCOHOL :	13.0
PH (UNITS) :	3.48
TOTAL SO2 :	86 (MG/L)
WINEMAKER:	Natalie Cleghorn



The Y Series