



## YALUMBA

### EDEN VALLEY ROUSSANNE 2017

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

The growing season began with a wet winter and spring, providing plenty of water throughout the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period. Warm, dry days with cool nights during late summer and autumn were ideal for grape growing, producing Roussanne grapes with pristine fruit flavours.

#### VITICULTURE & WINEMAKING

The fruit was harvested in the cool of night and tipped directly into the press. Once pressed, the juice was placed into old French oak barriques for fermentation. Fermentation was performed by the wild yeast from the vineyard that are naturally present on the grapes. After fermentation, the barrels were topped and moved to a cool room where they spent the next 10 months at 4°C. Regular bâtonnage helped to develop palate weight and add a creamy texture to the wine.

#### TASTING NOTES

Straw green in colour. Aromas are reminiscent of walking through wild flowers; camomile, lavender, wild rose and the suggestion of a nearby bee hive. The palate is silky yet defined, with white fleshed peach, vanilla custard and cumquat layered over fresh grapefruit acidity and a fine almond meal texture with lingering hints of honeycomb.

Enjoy with wild mushroom and thyme risotto or pumpkin and ricotta ravioli with burnt butter and sage sauce.



ALCOHOL: 12.5%  
TOTAL ACIDITY (G/L): 5.0  
PH (UNITS): 3.52  
TOTAL SO<sub>2</sub> (MG/L): 67  
WINEMAKER: LOUISA ROSE

## SAMUEL'S COLLECTION