

# YALUMBA

FAMILY VIGNERONS C. 1849



## organic chardonnay

south australia 2018

### winemaking / viticulture

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Located on the Murray River at Loxton, the Barich family have a beautiful organic vineyard which produces wonderful Chardonnay. The grapes from this vineyard are combined with grapes from the Carypides family vineyard at Angle Vale who have been producing high quality Chardonnay for Yalumba for many years, and became Certified Organic in 2010. From the 2018 vintage they are joined by the Strachan Vineyard in Renmark, who like the Carypidis Family are long term growers recently certified. Meticulous work in all vineyards ensures that the grapes are in perfect condition when they are picked.

### vintage conditions

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Good rainfall was recorded during July and August which replenished soil moisture. Spring and summer were relatively dry. Rainfall late in December and January was vital to refreshing the vines during the growing season and leading into harvest. Following near perfect ripening weather, the Chardonnay grapes were harvested in late January through to the end of February.

### vintage information

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Vintage	2018
Region	South Australia
Winemaker	Heather Fraser
Harvested	January & February
Alcohol	13.5%
Total Acid	5.7 g/l
pH	3.29
Total SO <sub>2</sub>	63 mg/l

### winemaker's comments

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Pale straw in colour with green hues. Enticing aromas of lemon myrtle and pineapple with hints of stone fruit, peach and melon. The peach and melon initially on the palate leads into a rich orange pannacotta mid palate with long length of flavour. The palate finishes with lingering savoury flavours.

Enjoy with spicy mussels and soba noodles or a lentil, sweet potato and chick pea stew.

