



Yalumba

Eden Valley Roussanne 2024

SAMUEL'S COLLECTION

Established by Samuel Smith in 1849 in the Barossa, Yalumba has flourished under six generations and 175 years of family ownership. The values and traditions of the Hill-Smith family, passed down through generations, have cultivated a sense of unity amidst diversity, inviting wine enthusiasts into a realm of delight and appreciation.



VINTAGE CONDITIONS

Winter and spring rainfalls were below average. January and February experienced consistently warm days and cool nights, creating ideal conditions for even ripening. This allowed the grapes to mature with excellent concentration and natural acidity. Warm, dry weather led to an early harvest with exceptional fruit quality.

TERROIR/PROVENANCE/REGION

The Roussanne is sourced predominantly from a single vineyard in the Eden Valley region. Situated adjacent to the Yalumba winery on the outskirts of Angaston, this vineyard is nestled near our great Viognier vineyards.

TASTING NOTES

Inviting and complex, hints of chamomile tea, oyster shell and lovely creaminess. Wildflowers add a delicate lift, while the soft fragrance of pears and mineral notes of river stone bring an earthy quality. On the palate this wine is rich and textural - soft, creamy and mouthwatering. The savoury character adds an interesting layer that balances the fruit, making the wine feel both fresh and indulgent. Its silky, smooth texture leaves a lingering finish.

FOOD PAIRING

Enjoy with sushi, particularly with lighter, more delicate offerings such as sashimi, lightly seared tuna or crispy tofu.

WINEMAKER	Alexey Alon Doumbouya
HARVESTED	March 2024
REGION	Eden Valley
TOTAL ACIDITY	5.37 g/L
PH	3.52
SO2	67 mg/L
ALCOHOL	13.5%
TREATMENT	Fermented and matured for 10 months in older French oak barriques.



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