

YALUMBA

FAMILY WINEMAKERS 1849

Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown.

block 44

RIESLING 2018

Planted in 1944 on a special site in Eden Valley, these old vines have always grown quality Rieslings of class and style. The unique provenance of this site and the edgy class of the wine have become entwined in our own folklore.

TERROIR

Owned and farmed by generations of the Grossman family, who have supplied grapes to Yalumba since 1926, this vineyard is in the heart of the Eden Valley. The vineyard sits at an elevation of just over 400 metres, with a gentle north facing slope and gravelly grey loam soil.

VINTAGE CONDITIONS

The growing season in Eden Valley started after a beautiful wet winter, giving the grape vines a healthy start. A drier than average spring meant the vines responded quickly; growing and flowering well and setting a good number of bunches.

Summer saw warm and dry days with cool Eden Valley nights, ripening the grapes whilst maintaining freshness and acidity. The balmy conditions of early March helped finish the ripening of these perfectly balanced and flavoured grapes.

WINEMAKING

This Antique Vine vineyard is simply farmed and the winemaking is simple too; with little intervention the hand-picked grapes are pressed to liberate the juice, which with help from the local yeasts, turns to wine.

TASTING NOTES

A classic Eden Valley Riesling from the beautiful 2018 vintage. A rich and elegant wine, with aromas of white flowers and lemon blossom. Flavours are reminiscent of preserved limes and dried herbs, with a refreshing lemon finish.

Lovely as a young wine, and just as rewarding for the patient as the wine will cellar gracefully for 20 or more years.

Enjoy with vitello tonnato or pita crisps and Baba Ganoush.



VINTAGE INFORMATION

VINTAGE: 2018

WINEMAKER: Louisa Rose

REGION: Eden Valley

HARVEST DATE: 7 - 9 March 2018

ACIDITY: 6.5 g/l

PH: 2.91

ALC/VOL: 12.5%

RESIDUAL SUGAR: 1.0 g/l

VEGAN
FRIENDLY

