

# YALUMBA

FAMILY VIGNERONS C. 1849



## organic chardonnay south australia 2017

### winemaking / viticulture

---

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. Meticulous work in both vineyards ensures that the grapes are in perfect condition when they are picked.

### vintage conditions

---

A wet 2016 winter replenished the soils in the vineyards. From August until mid summer, below average temperature conditions prevailed with late December rain ideal for the vines to grow their protective canopies. The mild summer weather meant the grapes were able to slowly ripen on the vine and were full of flavour at harvest.

### winemaker's comments

---

Pale straw in colour with green hues. The natural ferment characters dominate the nose leading into peach, melon and ripe stone fruit aromas. The stone fruits are dominant initially on the palate with hints of lemon rind through the mid palate that lead into a creamy custard apple finish.

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

### vintage information

---

Vintage	2017
Region	South Australia
Winemaker	Heather Fraser
Harvested	February & March
Alcohol	13.0%
Total Acid	5.2 g/l
pH	3.47
Total SO <sub>2</sub>	68 mg/l

