



YALUMBA

EDEN VALLEY CHARDONNAY 2019

With more than 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

Rainfall throughout winter and the growing season was well below average in Eden Valley. A windy spring and continued lack of rainfall led to below average crops of all varieties across the region. Warm, dry conditions persisted throughout vintage resulting in wines with bright fruit aromas, flavours and good levels of natural acidity.

VITICULTURE & WINEMAKING

Vineyard parcels were selected and blended together for harvest and fermentation. Approximately 48% of the blend was fermented in French oak barriques coopered at Yalumba. The remainder of the blend was fermented in stainless steel. Fermentation was conducted by natural yeast adding an extra layer of complexity and texture to the wine and complementing its zesty citrus flavours. After fermentation, extended lees contact and regular mixing continued for around 7 months before selection of the final blend.

TASTING NOTES

Pale gold with green tints. Fresh aromas of peach sorbet, grapefruit zest and stone fruits. Generous flavours of stone fruit and lemon curd are balanced by a refreshing citrus acidity. Subtle notes of French oak from Yalumba coopered barrels complement the fruit drive.

Serve with chicken and leek pie on a bed of creamy mash and steamed greens. For a vegan match try a leek and mushroom pie.



ALCOHOL: 13.5%
TOTAL ACIDITY (G/L): 5.7
PH (UNITS): 3.25
TOTAL SO₂ (MG/L): 70
WINEMAKER: TERESA HEUZENROEDER



SAMUEL'S COLLECTION