



Yalumba Samuel's Collection

EDEN VALLEY CHARDONNAY 2020

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

Two consecutive dry winters in Eden Valley and warm, windy weather during spring led to below average crops. Warm, dry December days gave way to a sudden rainburst and milder temperatures in January to create perfect ripening conditions for retaining high levels of natural acidity and flavour intensity.

TERROIR/PROVENANCE/REGION

These grapes are sourced from our vineyards in High Eden, the cold and windswept pinnacle of the Eden Valley, 535 metres above sea level. The soils here are lean and gravelly. These harsh growing conditions favour low yields, concentrated flavour and retention of natural acidity which results in a fresh, zesty style of Chardonnay dominated by citrus and grapefruit flavours.

TASTING NOTES

Pale gold with green tints. Fragrant aromas of citrus blossom, lemon and fresh stone fruits with subtle hints of flint and spicy oak. The palate is generous with flavours of fresh peach and lemon curd mingling with citrus acidity. Wild yeast fermentation has added an extra layer of interest and texture, combined with the subtle notes of French oak from Yalumba coopered barriques.

FOOD PAIRING

Chicken and leek pie on a bed of creamy mash with steamed greens, or mushroom, leek and thyme risotto.

WINEMAKER	Teresa Heuzenroeder
HARVESTED	February - March 2020
REGION	Eden Valley
TOTAL ACIDITY	6.13 g/L
PH	3.31
SO2	99 mg/L
ALCOHOL	13.0%
TREATMENT	55% of the blend was fermented & matured for 7 months in new (10% of final blend) and remainder in 1-4 year old French oak barriques.



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