

# YALUMBA

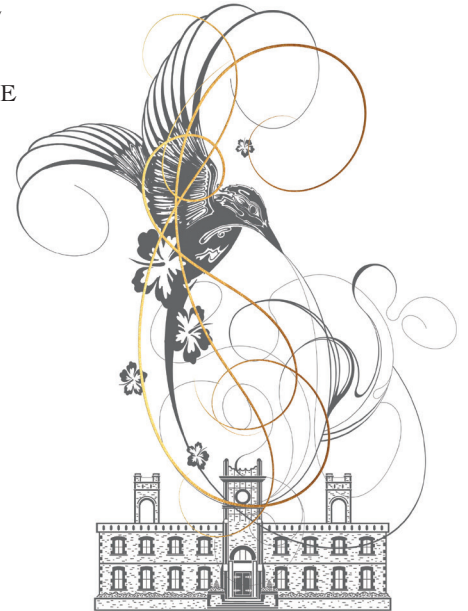
FAMILY WINEMAKERS 1849

## Wild Ferments

YALUMBA'S WILD FERMENTS ARE THE ESSENCE OF THE VINEYARD AND THE TRUEST DEPICTION OF THEIR VARIETY. THEY ARE WINES OF INDIVIDUAL CHARACTER, MADE WITH MINIMAL INTERVENTION. THEY'RE WINES FOR FREE THINKERS, BUT THEY'RE ALSO WINES YOU CAN TRUST AND BELIEVE IN.

THEY ARE MADE WITH CONVICTION AND CARE; THEY ARE MADE WITH

*the wild in  
the air.*



*Designed  
by St Scott*

## PINOT GRIGIO 2018

### VINTAGE CONDITIONS

Good rainfall during July and August replenished the soil moisture. This proved invaluable as spring was dry. Rainfall late in December and January was vital to refreshing the vines during the growing season and leading into harvest. Following near perfect ripening weather, the Pinot Grigio grapes were harvested in late February and early March.

### VITICULTURE & WINEMAKING

Pruning and intensive shoot thinning allowed good air flow in the canopy. Selective hand picking allowed the grapes to be picked at optimal ripeness over a period of a week and a half. Whole bunch pressing was used to minimise colour and tannin extraction from the pink skins, followed by oxidative handling to naturally remove any remaining colour. Fermentation proceeded on full solids, utilising yeasts indigenous to the vineyard. The wine was then left on its lees until bottling.

### TASTING COMMENTS

Corn silk in colour with green hues. Aromas of lavender, nashi and white peach dominate the nose with hints of lime. A complex mix of fresh florals, lemon and lime upfront with a creamy cinnamon mid-palate. The wine finishes with lingering green apple acidity.

Enjoy this wine with pork loin, rhubarb and balsamic vinegar or pasta primavera.

VINTAGE: 2018

HARVESTED: February & March

ALC/VOL: 13.0%

pH: 3.12

TOTAL ACID: 5.6 g/l

SO<sub>2</sub>: 80 mg/l

RESIDUAL SUGAR: 2.2 g/l

WINEMAKER: Heather Fraser