

The Y Series

Cabernet Sauvignon

2017

At Yalumba we believe that one good wine leads to another. The Y Series was created with that belief in mind.

The Y Series is a collection of iconic classics and exciting new varietals. Each authentically crafted with fruit from South Australia's most celebrated wine regions.

We look forward to sharing our love of wine with you as you explore the Y Series.

Winemaker Comments

The growing season was one of the wettest on record, ensuring soil moisture content was high. A cooler than average spring and early summer resulted in a long cool ripening period producing lovely flavours and natural acidity. The grapes were fermented in static and rotary fermenters, with warm temperatures at the onset of fermentation, along with 3 – 5 days post ferment maceration. This process helps to extract soft, fleshy tannins and build the wines structure and drinkability.

Tasting Notes

Bright, medium to deep crimson in colour, the Y Series Cabernet opens with violets, sea spray and fresh Mediterranean herbs. There is a lovely hit of blueberry, a hint of black tea and the quintessential Australian note of dried eucalypt. When you first try the wine, there is an initial burst of fresh fruit sweetness, much like blackcurrant pastilles. This sweetness is balanced beautifully with savoury notes of fresh herbs and a lovely acid that compliments the blueberry Danish opulence. The wine is typically structural with focused, yet friendly tannins. This is a fresh and vibrant Cabernet Sauvignon.

A lovely match for this wine is traditional or vegetarian homemade lasagne.



Vintage Information

HARVEST DATE(S):	March, April & May
REGION:	South Australia
ALCOHOL:	14.0%
TOTAL ACIDITY:	5.8 (G/L)
PH (UNITS) :	3.67
TOTAL SO2 :	77 (MG/L)
WINEMAKER:	Natalie Cleghorn