

The Y Series

Cabernet Sauvignon

2018

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

With good winter soil moisture, the vines grew happily through a warm spring and into the summer months. These conditions led to an even bunch set and healthy vine canopy. Through summer and into autumn, the Cabernet Sauvignon vines held their fruit in great condition. 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

Deep magenta in colour with a crimson hue. Aromas of dark cherries and Satsuma plums with a lovely balance of savoury and dried Mediterranean herbs, evocative of warm seaside escapes. The distinctive Cabernet Sauvignon tannins, guide across the palate of this bold and friendly Cabernet Sauvignon, showing why it is one of the world's best known and enjoyed varieties.

A lovely match for this wine is traditional homemade lasagne or sautéed Portobello mushrooms with rosemary and garlic.



Vintage Information

HARVEST DATE(S):	March & April
REGION:	South Australia
ALCOHOL:	14.0%
TOTAL ACIDITY:	6.1 (G/L)
PH (UNITS) :	3.63
TOTAL SO2 :	66 (MG/L)
WINEMAKER:	Natalie Cleghorn