

# The Y Series

## Chardonnay

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

The Y Series Chardonnay grapes were picked across the flavour spectrum, from lively citrus flavours such as lemons and limes to peach and tropical fruits. We picked in this way to ensure that when blended, the wine was balanced with flavour and natural acidity. Pressed straight to fermentation, the juice was managed using a "hands off" approach. Indigenous yeasts initiated and completed fermentation and once finished the wine was left on lees, with the lees kept in suspension to build complexity.

### Tasting Notes

Pale lemon with green hues. The aromatics are reminiscent of blossoms, flint and ripe peaches. The wine has a savoury edge with flinty notes from the wild ferment. The palate is fine and creamy with a touch of nuttiness from the bâtonnage. The fruit purity evolves with zingy citrus notes of lime and lemon. A refreshing, lip smacking acidity gives this wine lovely length and the finish is savoury and textural.

Try with pan fried haloumi with lemon and parsley or chickpea, zucchini and carrot pancakes with a green mango salad.



### Vintage Information

HARVEST DATE(S):	February & March
REGION:	South Australia
ALCOHOL:	13.0%
TOTAL ACIDITY:	5.8 (G/L)
PH (UNITS) :	3.26
TOTAL SO2 :	100 (MG/L)
WINEMAKER:	Natalie Cleghorn