

# The Y Series

## Sauvignon Blanc

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

Grapes arrived during the cool of the night, they were gently crushed into tank and given 12 hours skin maceration prior to draining and pressing. Wild yeasts then initiated and completed fermentation. Once complete, the wine was left on its lees and given regular bâtonnage to build complexity until blending.

### Tasting Notes

Pale straw in colour with a green hue. Lively aromas of lemon balm, grapefruit, lemon meringue and white blossoms. There are nuances of fresh herbs and candied lemon rind with a touch of flint from the wild ferment. The palate is vibrant and bursting with life and zest. There is an increased depth and generosity of fruit from the wild ferment and bâtonnage. Flavours of lemon drop and passion fruit butter abound, with zesty acidity, making this an easy drinking wine that shows all the hallmarks of fruit driven Australian Sauvignon Blanc; line and length with a generosity of flavour.

Enjoy with a citrus dressed BBQ calamari salad or crispy lemon tofu.



### Vintage Information

HARVEST DATE(S):	February & March
REGION:	South Australia
ALCOHOL:	12.5%
TOTAL ACIDITY:	5.8 (G/L)
PH (UNITS) :	3.21
TOTAL SO2 :	93 (MG/L)
RESIDUAL SUGAR :	2.6 (G/L)
WINEMAKER:	Natalie Cleghorn