



YALUMBA

EDEN VALLEY CHARDONNAY 2018

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

VINTAGE CONDITIONS

A wet winter in Eden Valley set the vines up for a healthy start to the growing season. Spring was drier than average so canopy growth began rapidly. Summer was warm and dry but sugar accumulation was much slower than usual which resulted in wines with excellent fruit flavours. Nights in the Eden Valley remained cool throughout the harvest period, which helped to retain fresh fruit flavours and good levels of natural acidity.

VITICULTURE & WINEMAKING

Vineyard parcels were selected and batched together for harvest and fermentation according to flavour profile and ripeness. 52% of the blend was fermented in French oak barriques coopered in-house at Yalumba. The remainder of the blend was fermented in stainless steel. All of the fermentation was conducted by natural wild yeast adding an extra layer of complexity and texture to the wine and complementing its zesty citrus flavours. After the completion of fermentation, extended lees contact and regular bâtonnage was continued for 7 months before selection of the final blend.

TASTING NOTES

Very pale green gold in colour. Fresh aromas of grapefruit zest and lemon curd with underlying notes of citrus blossom and hints of stone fruit. The palate is zesty and textural with a refreshing citrus and grapefruit acid drive.

Enjoy with chicken and leek risotto or a vegan leek and mushroom pie, on a bed of mash and steamed greens.



ALCOHOL: 13.0%
TOTAL ACIDITY (G/L): 5.5
PH (UNITS): 3.15
TOTAL SO₂ (MG/L): 68
WINEMAKER: TERESA HEUZENROEDER

SAMUEL'S COLLECTION