



## Shiraz Viognier 2004

*The Yalumba Y Series of varietal wines express the lively personality and colourful 150-year history of the Hill Smith family of Yalumba, Australia's oldest family owned winery. These are fresh and flavoursome fruit-driven wine styles of quality and consistency, highlighting the true regional character of South Australia's most renowned viticultural areas and confirming Yalumba's reputation as Australia's finest independent winemaker.*



### THE PASSION

Featured on the Yalumba Y Series Shiraz Viognier label, the illustration of a dog symbolises the mateship and partnership that exists between many vignerons and their loyal growers and staff.

The winery dog is a long-standing tradition - most wineries have one, books have been written about them, and wines have even been named after them - they are a true representation of the many partnerships that exist in Australian wineries today.

### WINEMAKING / VITICULTURE

Good Spring rains were followed by the usual dry Summer, but an unexpectedly cool January was perfect for the vines to ripen and maintain healthy canopies. This cool period led to the grapes in most regions maintaining excellent natural acid levels and very deep rich colours. A long, cool Autumn also meant that each parcel of fruit would be harvested at its optimum flavour development. February and March were quite dry and balmy with cool nights and warm days, ideal conditions for the development of both Shiraz and Viognier flavours.

Yalumba Y Series Shiraz Viognier 2004 showcases the distinct varietal characters of these two grape varieties, co-fermented to capture their synergy.

This wine is medium to deep crimson purple in colour with a very attractive nose showing warmer aromatics of heady ripe berry fruits. The Viognier lends fragrant notes of apricot blossom and musk. The palate is very approachable, with ripe raspberry and ju-jube-like flavours, quite plush and smooth finishing with a long velvety texture.

For more information visit <http://www.yalumba.com>

### VINTAGE INFORMATION

Vintage	2004
Region	South Australia
Winemaker	Kevin Glastonbury
Harvested	March & April 2004
Treatment	Matured for 6 Months in 2 & 4 year old French Hogsheads
Alc/Vol	14%
Total Acid	6.2 g/L
pH	3.57
Cellaring	Drinking well now

