

Yalumba Y Series Viognier Barossa Valley Australia 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021
GRAPE Viognier/Blend
GEOGRAPHY Not Europe
COUNTRY Australia
LARGER REGION South Australia
SMALLER REGION Barossa
SUB REGION Barossa Valley

Rationale

Viognier is a rare and idiosyncratic variety. It is unmistakable and unique, with flavors that are exotic and provocative. When asked why we don't see more of this striking grape on shelves and in restaurants, winemakers usually say that it's a royal @#!?!*! to make! Viognier doesn't produce a reliable or predictable crop because it ripens very slowly, making it susceptible to animals and is hard for many winemakers to understand. Fortunately, there are enough winemakers globally who remain steadfast in their desire to vinify this delicious grape. And we are all the beneficiaries!!

The grape produces aromatic wines with pronounced stone fruit flavors; apricots, peaches, and nectarine are the variety's classic flavor markers. On the nose, Viognier wines can also be very herbal, with aromas of chamomile, lavender, and thyme. The best examples display steeliness and minerality on the palate. Interesting factoid: DNA profiling shows that Viognier has a parent-sibling relationship with the ancient Mondeuse variety, which means that it is either a grandparent or half-sibling of Syrah.

Founded in 1849 and with 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under the direction of the same family today. Under the talented hand of Louisa Rose, one of the country's most respected winemakers, this wine is sourced from their Eden Valley vineyards.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Yellow
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL High
PHENOLS Low
TEXTURE Round / Smooth
FINISH Long
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Mandarin • Grapefruit (Pink) *Condition: Ripe Part: Flesh*
TREE/VINE FRUIT Pear (Yellow/Brown) • Apple (Yellow) • Pear (Asian) *Condition: Fresh, Ripe*
STONE FRUIT Peach (Yellow) • Apricot • Nectarine (White) • Nectarine (Yellow) • Peach (White) *Condition: Fresh*
TROPICAL FRUIT Mango • Pineapple • Melon (Green) • Starfruit • Guava *Condition: Fresh, Ripe*
FLORAL Honeysuckle • Jasmine • Orange Blossom • Gardenia *Condition: Fresh*
OTHER VEGETABLE Ginger / Root
HERBAL Lemon Grass • Chamomile • Verbena
OTHER SPICES Ginger Powder • Sesame / Candy • Honey
ORGANIC EARTH Turned Dirt / Potting Soil
OAK AGING No
OXIDATION/NUTTINESS Cashew • Pinenut
PERCEIVED WINEMAKING CHOICES Lees Contact