



Yalumba Samuel's Collection

EDEN VALLEY VIOGNIER 2022

With more than 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

The 2022 vintage was set up well with good rain from June to August, replenishing ground water, starting the vines off healthy and happy. Spring was warm to mild with rain events keeping moisture levels up. Flowering was disrupted by some windy weather, leading to a lower set and final yield. Summer and Autumn were cool and mild, which was ideal for slow ripening to achieve perfect balance of flavour to natural acidity.

TERROIR/PROVENANCE/REGION

Yalumba has pioneered the growing and making of Viognier in Australia since our first vineyard plantings high in the Eden Valley in 1980. The grapes are sourced from seven separate blocks across five different vineyards, artfully blended together to create the final wine.

TASTING NOTES

Pure aromas reminiscent of fresh apricots, lifted ginger and fresh white flowers. The palate is long and silky, with stone fruit flavours, a hint of exotic saffron and finishing with an alluring freshness.

FOOD PAIRING

A wonderful food wine. Try it with Moroccan tajine and spiced cous cous; pork dumplings with ginger and chilli oil dipping sauce; roasted cauliflower with sunflower seeds and buckwheat; or baba ganoush and cous cous with sautéed saltbush.

WINEMAKER	Louisa Rose
HARVESTED	March 2022
REGION	Eden Valley
TOTAL ACIDITY	5.47 g/L
PH	3.46
SO2	62 mg/L
ALCOHOL	13.5%
TREATMENT	Fermented and matured for 10 months in older French oak puncheons and barriques.



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