

2017 Chateau Yaldara Foundations Sauvignon Blanc

VINTAGE REPORT

2017 Vintage was very wet throughout the growing season and into the ripening period with a cooler than average summer. This led to a delayed start to harvest and a drawn out vintage across all regions. With a long ripening period the grapes developed a purity of flavour and elegant tannin structure. The resultant wines are very elegant and restrained with excellent natural balance and acid retention

WINEMAKING

A single site wine from Kenton Valley in the Adelaide Hills. Sloping aspect to site. Picked early in the morning and air bag pressed off cold skins. Free-run and pressing separated after pressing for cold fermentation followed by 3 months on lees contact. Some pressings returned to the free-run at blending.

TASTING NOTE

COLOUR: Brilliant lime green

BOUQUET: Citrus with tropical notes and snow peas

PALATE: Crisp and fruit driven. Melons and fresh cut paw paw with lime juice flow onto the finish with cleansing acid line.

TECHNICAL INFORMATION

GI: Adelaide Hills
Titratable Acidity: 6.38 g/L
pH: 3.17
Alcohol: 12.5%
Residual Sugar: 3.3 g/L/L
Standard Drinks: 7.4

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