

2017 Chateau Yaldara Retro Collection Classic Dry White

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 blend of Barossa Valley Semillon, Adelaide Hills Sauvignon Blanc and a splash of Barossa Valley Chardonnay. All harvested at their optimum for aromatic, crisp wines and fermented at cool temperature before blending. Unoaked apart from the small percentage of Chardonnay

TASTING NOTE

COLOUR: Brilliant lime green

BOUQUET: Citrus with tropical notes and cut straw

PALATE: Crisp and fruit driven. Grapefruits with melon and snow peas with a delicate palate and salivating finish of fruits and a hint of spice from the oak.

TECHNICAL INFORMATION

GI: South Australia

Titrateable Acidity: 6.47 g/L

pH: 3.18

Alcohol: 12.0%

Residual Sugar: 5.0 g/L/L

Standard Drinks: 7.1

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