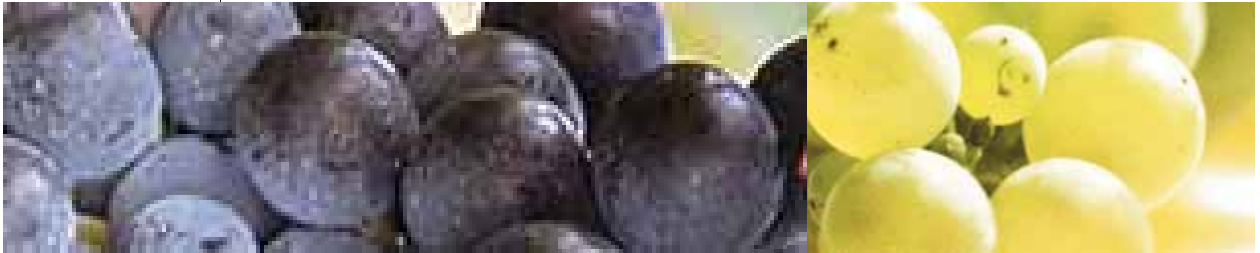


Yalumba Shiraz Viognier

Leading the Way

With the experience of over 150 years Yalumba has been willing to take a risk and back its judgement on a new variety, a new style or a new direction, without losing sight of traditional strengths.

Yalumba's pioneering work in Australia with the rare grape variety Viognier originated in the Yalumba Nursery in 1980. Today, Yalumba is considered the Australian Viognier leader, and one of the most influential producers of the variety in the world.



The Synergy Star

The Viognier wines of France have long been regarded as the benchmark by which all are judged. The superb wines of the Côte Rôtie region (in the Northern Rhône) have been revered for their unique blending of Shiraz (Syrah) and the alluring Viognier. Yalumba's ever evolving knowledge and success with the Viognier grape and long held appreciation of the Rhone wine styles, combined with the Barossa's renowned affinity with Shiraz, made the decision to blend Shiraz with Viognier an easy one for Yalumba.

"The addition of Viognier to Shiraz can create a magical wine which dares to be different and challenges winemaking boundaries. Using only the best of Barossa fruit, it is smooth, supple and silky with flavours of dark berries, chocolates and spices – framed by fine tannins creating a long and expressive palate," Kevin Glastonbury, Senior Red Winemaker.

Early attempts clearly showed the outstanding synergy these two varieties possess. It also quickly became apparent that co-fermentation played a vital role in the resultant wine.

The co-fermentation theory/process can be explained as follows. Certain white varieties have significant levels of 'cofactors' which, when added as a small percentage to a red prior to fermentation, enhance the soluble form of pigments giving a more vibrant colour. Viognier when fermented with Shiraz, results in the formation of more new wine pigments than would be the case with Shiraz alone. This results in wines that appear to have more stable colour over time.

Yalumba have found that co-fermented Shiraz /Viognier wines show enhanced mouth-feel, texture and vibrancy on the palate. Flavours and aromas are more lifted, due to the aromatic characters of the Viognier combining with the aromatics of the Shiraz.

Shiraz + Viognier equals full fruit driven Shiraz with added perfume minus the aggressive tannins - resulting in a supple, silky mouth-feel.

All of Yalumba's Shiraz Viognier wines are co-fermented.

Yalumba Shiraz + Viognier

In 2001, Yalumba released their first Shiraz and Viognier blended wine under the Hand Picked label. Today, Yalumba is reaffirming its commitment to the blend, producing three Shiraz Viognier wines.

Yalumba Hand Picked Shiraz (95%) Viognier (5%)

Only select parcels of hand picked Shiraz and Viognier are used for this wine. By employing such techniques as; co-fermentation and the use of 'wild' or naturally occurring yeasts, as well as maturation in French oak barrels, an exciting wine combining tradition with a contemporary edge has resulted.

The full, opulent aromatics of both varieties blend beautifully, with Shiraz contributing mulberries, black cherries, licorice and plums; while the Viognier offers subtle background hints of apricot fruit kernel and musky perfume. A big yet soft wine, it has a velvety smooth mouthfeel. Flavours of dark chocolate, cocoa and figs combine with an exotic spicy compote, giving a slick, stylish wine held together with well integrated oak and minerally fruit tannins.

Yalumba Barossa Shiraz (95%) Viognier (5%)

Yalumba Barossa Shiraz Viognier is a wine that truly reflects the best the Barossa can show. Made from 30 - 50 year old Shiraz vines, it is enhanced with an added splash of Viognier. The Viognier has added a sweet floral lift on the nose supporting the Shiraz flavours of cloves, spices, plums and dark cherries and also giving a richer mouth feel, silky texture and soft tannins. A Barossa stalwart with an alluring twist.

Yalumba Y Series Shiraz (93%) Viognier (7%)

Yalumba's latest addition to the Shiraz Viognier family, Yalumba Y Series Shiraz Viognier, is a fresh, bright and vibrant wine. The nose is full of spices, licorice and plum fruits with subtle hints of Viognier emphasised by soft jam aromas. The palate is supple, chewy and delicious with sweet vinous fruits and loose-knit tannins. A spicy, savoury and silky wine with a lingering finish.

This wine is one of the first Shiraz Viogniers to be released at this price point and offers the perfect entry point to this captivating blend.

With an abundance of Shiraz wines now available in the market, these wines stand out from the crowd and offer the proven synergy of these varieties in an alluring blend.

