

VINO FINO

Explore a World of Wine

YALUMBA THE Y SERIES SHIRAZ / VIOGNIER 2021



Original price was: \$17.99. ~~\$11.99~~ Current price is: \$11.99.



The Value Pick!

Product Code:	6015	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Syrah / Shiraz	Grape:	97% Shiraz, 3% Viognier
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

TASTING NOTES

Yalumba have a fine reputation for delivering wines of exceptional value and their Y Series Shiraz Viognier reinforces that even further. 97% Shiraz but there is 3% of the white grape Viognier in the blend to add colour, depth and fragrance. Being smooth, delicious and very cheap are only three of the many boxes that this wine ticks. A perfect, easy to enjoy red.

Winery notes (2021 Vintage)

"The Y Series is a collection of iconic classics and exciting new varietals. Each wine is authentically crafted with fruit from South Australia's most celebrated wine regions. At Yalumba, we believe that one good wine leads to another. The Y Series was created with that belief in mind. We look forward to sharing our love of wine with you as you explore the Y Series.

Luscious aromas of violets, apricot and marzipan with hints of white pepper and freshly picked herbs. Flavours of raspberry and redcurrent frame the well balanced palate which shows excellent structure, lovely light tannins and a persistent finish."

92/100 Cameron Douglas MS, October 2023 (2021 Vintage)

VINO FINO

Explore a World of Wine

"Excellent colour and hues with a bouquet of freshness and varietal core of violets, blackcurrant and ripe red berry fruits. Juicy, fleshy and fruity on the palate with fine tannins and distinctive acid line. Flavours of blackcurrant and plum, some peppery spices and crumbled stone soil deliver a wine of readiness and flavours. Excellent mouthfeel and finish with best drinking from 2023 through 2028+."

91/100 Sam Kim, Wine Orbit, October 2023 (2021 Vintage)

"Sweetly fruited and inviting, the bouquet shows dark plum, raspberry, mixed spice and nutmeg aromas, followed by a silky-smooth palate offering textured mouthfeel with rounded tannins. Fruit forward and friendly, making it delightfully drinkable. At its best: now to 2028."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

© 2024 Vino Fino Ltd, An approved and licensed liquor merchant of New Zealand. Liquor Licence 60/OFF/18/2021