

VINO FINO

Explore a World of Wine

YALUMBA THE Y SERIES VIOGNIER 2022

HOT
PRICE



93



VINO
VALUE

5
STARS

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

Incredible Value from the Australian Viognier Masters!



Product Code:	6056	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Style:	White	Alcohol:	13.5%
Variety:	Viognier	Grape:	100% Viognier
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

We all love a great value quaffing white and this Yalumba Y Series Viognier is that and a whole lot more.

Yalumba first planted Viognier in 1980 and have gone on to become true champions of this unique and seductive variety. The Y Series Viognier offers a great introduction to those that aren't so familiar with it and a top value and great drinking style for those that are. This is a very affordable wine that offers loads of flavour personality and charm - it could be your new best friend... seriously though, it is probably the best drinking white wine around that you'll find at this sort of price.

Winery notes (2022 Vintage)

"Bright straw in colour with green hues. Aromas of orange blossom with fresh ginger, hints of honeysuckle and white flowers. Fresh apricot, white tea, dried figs and fennel lead to a creamy mid-palate with a silky, textural finish. The wild fermentation and lees aging gives the wine an extra level of complexity on the palate that belies its age.

Good winter and spring rains enabled the vines to grow healthy canopies. Summer was warm to mild with cool nights, great for the development of pristine aromatics and flavours. Vintage 2022 has produced Viognier grapes of balance, style and exceptional varietal characteristics."

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5 Stars & 93/100 Sam Kim, Wine Orbit, March 2023 (2022 Vintage)

"Varietally pure and aromatic, the bouquet shows apricot, honeydew melon, apple and rich floral aromas. The palate offers succulent fruit flavours with plump mouthfeel and creamy texture, finishing flavoursome and soothing. At its best: now to 2025."

91/100 Cameron Douglas MS, March 2023 (2022 Vintage)

"It takes just a minute for the bouquet of this wine to fully open with aromas of white apricot apricots and peaches with a whisper of apple and white spices. A satin texture touches the palate first then a vibrant acid line and core fruit flavours that reflect the bouquet layer in. Lovely weight and intensity, dry, fruity, varietal and with a decent finish. Best drinking from day of purchase through 2025."

Reviews for previous vintages below...

93/100 Nick Butler, The Real Review, January 2020 (2019 Vintage)

"It's an incredibly attractive nose of fresh apricots and white flowers, no voice louder than the other. It's more skewed towards apricot on the palate, though balanced and demanding another sip. A lovely young white wine. Needs food to show its true credentials."

Andrew Graham, Australian Wine Review, November 2018 (2018 Vintage)

"I love great Viognier. Textural, viscous, rich, barrel matured Viognier is absolutely delicious. But so much V weed is underwhelming, ordinary, and either under or overripe. Too much. Too often. But this Yalumba Y Series Viognier 2018 is good. It's better than good, it's a really enjoyable drink, far above its \$15 station. It's generous, it's heavy with apricot and nectarine and peach skin and with a phenolic tang. There isn't the layers of a super premium Condrieu (no oak for a start) and it's not profound. But the intensity and conviction of the flavours is enough to make you do a pricetag double take. I'm a fan. Would I buy it? Sure would."

Best Buy, Gourmet Traveller Wine, April 2019 (2018 Vintage)

"Yalumba is arguably the leading light of viognier in Australia which means this, their entry level version, comes with some very decent pedigree. Enthusiasts of the variety will enjoy the apricot and light coconut aromas, the gently slick texture and supple concentration, the light burr of chalky acidity to close. It ticks a lot of boxes for the personality expected from viognier. While still offering some generosity, there's an inherent drinkability in this wine making it a neat option for casual drinking."

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

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Christchurch