



# YALUMBA GEN

## ORGANIC VIOGNIER 2024

Yalumba GEN is a commitment to betterment and a fierce determination for the future. It’s a responsibility not taken lightly and it’s our family’s promise to you. It’s the assurance that when you choose Yalumba GEN, you choose a better future for future generations.



### VINTAGE CONDITIONS

Winter was cold with replenishing rain, cool conditions followed through spring and into early summer. This allowed for an extended growing season and for the grapes to mature evenly and develop flavours over time. Warmer weather in February and March helped finish ripening the Viognier grapes which were harvested full of flavour and natural acidity.

### PROVENANCE

Beautiful organic Viognier grapes are picked from the Barich family property adjacent to the Murray River at Loxton, the Bassham family’s vineyard in Barmera and the Yarra Vale Vineyard in Virginia. Meticulous work in all vineyards ensures that the grapes are in perfect condition when they are picked.

### TASTING NOTES

Light yellow in colour with green hues. A complex mix of honeysuckle, lemon zest, apricot and peach aromas with hints of cashew and feijoa. The palate is rich, textured and luscious, layers of spice, citrus and apricot carry through to the lovely, fresh finish.

### FOOD PAIRING

Enjoy with red duck curry, Pad Thai or red lentil dhal with spinach.

|                |                 |
|----------------|-----------------|
| WINEMAKER      | Heather Fraser  |
| HARVESTED      | February 2024   |
| REGION         | South Australia |
| TOTAL ACIDITY  | 6.21 g/L        |
| RESIDUAL SUGAR | 2.6 g/L         |
| PH             | 3.44            |
| S02            | 70 mg/L         |
| ALCOHOL        | 14.0%           |



GENERATE



GOOD

YALUMBA GEN

CERTIFIED ORGANIC AND SUSTAINABLY MADE.