

THE VEGAN WINE PROJECT

BY YALUMBA



Our vegan wine journey began many years ago when we began removing animal-based fining agents from our winemaking practice. By using only vegan friendly products, we found our wines had greater flavour and texture, and paired even better with food. The Vegan Wine Project by Yalumba – vegan friendly wines that are sustainable, ethical, and better for the environment.

SAUVIGNON BLANC SOUTH AUSTRALIA 2019

VINTAGE CONDITIONS

A warm and dry growing season, coupled with controlled irrigation of the vines, allowed the healthy crop of grapes to ripen slowly and evenly, producing the fresh and exciting flavours reflected in this Sauvignon Blanc.

VITICULTURE & WINEMAKING

Situated on the banks of the Murray River, the vineyard produces grapes perfect for fresh, varietal wines.

The grapes are picked in the cool of the evening and left on skins after crushing to extract maximum flavour. Cool fermentation with aromatic yeast strains enhances the varietal zest of Sauvignon Blanc. A percentage of the fruit was fermented on skins, adding an extra dimension of complexity to the final blend.

TASTING NOTES

Pale straw with a tinge of green. Fresh and zesty aromas of guava, passionfruit, fresh pineapple and mango. The palate shows layers of fresh lemongrass and papaya. Finishing with fine, crunchy acidity which is persistent, clean and utterly delicious.

Enjoy with broccoli and cauliflower gratin or dill and lemon roasted potatoes.