



## THERE'S A Y FOR YOU

Y Series was established in 2002 by the Hill-Smith Family—visionaries at the heart of creativity and innovation in the Australian wine industry. Over 175 years and across six generations, the Hill-Smith Family has been planting vineyards and crafting quality wine in South Australia.

Y Series is a collection of low-impact, fruit-driven, and approachable wines that are frequently awarded 90+ scores by some of the world's top wine publications.

The Y Series sources grapes from South Australia's most celebrated wine growing regions where the viticulturists strive to protect the environment for future generations. Y Series wines are developed with the lightest touch to showcase each varietal in their authentic, purest and natural form, and are 100% wild fermented and vegan friendly.

Deepening its vision of diversity and inclusivity, *Y Series Lighter* wines answer the growing desire for low alcohol wines and ensure there's a Y for every occasion.



## THE Y SERIES SKUs

- › Viognier
- › Unwooded Chardonnay
- › Pinot Grigio
- › Sauvignon Blanc
- › Sangiovese Rosé
- › Cabernet Sauvignon
- › Shiraz
- › Shiraz Viognier
- › Pinot Noir
- › **NEW!** Lighter Chardonnay
- › **NEW!** Lighter Cuvée
- › **NEW!** Lighter Pinot Grigio
- › **NEW!** Lighter Shiraz

## KEY SELLING POINTS

### › AUTHENTICITY—FAMILY-OWNED AUSTRALIAN WINERY

- 6th-generation family-owned winery with 175 years of experience
- 20 years of Y Series
- 90+ points brand with over 200 awards and counting

### › SUSTAINABILITY—SUSTAINABLY PRODUCED

- Foster biodiversity in the vineyards
- Gold Member of International Wineries for Climate Action
- Repurpose wastewater
- Lightweight glass bottles

### › TRANSPARENCY—VEGAN FRIENDLY

- Vegan Friendly and Gluten Free
- 100% Wild-Fermented
- Minimal intervention winemaking
- True to origin and varietal; tastes like Australia



## ABOUT THE WINEMAKER

Sam Wigan was born into a winemaking family in the Barossa. He was inspired to study winemaking and enrolled at Charles Stuart University to study Oenology. Since starting with Hill-Smith Family Estates he has studied many facets of wine production including working in the cellar, laboratory, vineyards, and grafting vines in the nursery. Always looking to increase his knowledge, Sam has worked vintages in New Zealand, France, and Spain. Sam is an avid lover of food and has been an integral part of Yalumba's exploration of new and emerging food friendly varieties.

