



Yalumba

Distinguished Sites

VINE VALE GRENACHE 2018

Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown. Hand-picked early from our 1949 old vine Grenache block, this wine is all about the subtlety of whole bunch fermentation that Grenache aficionados will love.



VINTAGE CONDITIONS

With good winter soil moisture, the vines grew happily through a warm spring and into the dry summer months. These conditions led to an even bunch set and healthy canopy. The dry, warm weather through summer and into autumn produced grapes with rich and intense varietal flavours.

TERRIOR/PROVENANCE/REGION

We have crafted this wine from vines planted in 1949, on our Tri-Centenary Vineyard in Vine Vale. Grenache likes the warmth of the Barossa Valley floor, which is why our old bush vines yield such generous flavoured fruit. A slow summer ripening on deep sand over yellow clay soils gives this wine varietal characteristics of cherry, spice and white pepper. Elegant, rich and balanced, this is the definitive Barossa Grenache.

TASTING NOTES

Medium to deep red purple. Lifted aromatics of sweet strawberry, raspberry, dark cherry and violets evolve into complex rustic herbs, spice and florals. This wine is refined, bright and generous with fresh acidity and bright, silky tannins.

FOOD PAIRING

Enjoy with goats cheese and cranberry tartlets, or roast pumpkin hummus with grilled Turkish bread.

WINEMAKER	Kevin Glestonbury
HARVESTED	2 March 2018
REGION	Vine Vale, Barossa Valley
TOTAL ACIDITY	5.02 g/L
PH	3.67
SO2	89 mg/L
ALCOHOL	13.5%
OAK	Matured for 8½ months in older French oak Hogsheads.
CELLARING	Enjoy now or cellar for 7-10 years.

