



Yalumba

The Steeple

SHIRAZ 2018

Drawn from a distinguished vineyard in the hamlet of Light Pass, The Steeple Shiraz is a true single vineyard wine. This wine is from biodynamically grown, low yielding centenarian vines planted in 1919. In the shadow of the Light Pass Immanuel Lutheran Church steeple, the roots of these old vines run deep into the ancient Barossa soils, yielding intensely flavoured Shiraz grapes to create a wine of richness, texture, concentration and length.



VINTAGE CONDITIONS

With good winter soil moisture, the vines grew happily through a warm spring and into the dry summer months. Through summer and into autumn, the vines held their fruit in great condition. This has led to grapes with lovely, intense, varietal Shiraz flavours.

TERROIR/PROVENANCE/REGION

Sourced from Yalumba's Steeple vineyard at Light Pass on the Barossa Valley floor, this old block of Shiraz was planted in 1919 on its own roots in fine, sandy loam, red-brown earth. This soil is well drained and consists of a marked contrast in texture between the surface soil and the subsoil. The 1.34 hectare vineyard sits at an elevation of 280 metres above sea level. The old vines, planted at 3 metre spacings in north south rows are trained with 4 rods on two wires which ensures an even distribution of bunches along the trellis.

TASTING NOTES

The Steeple Shiraz 2018 showcases the brooding depth and refined aromatics of the vintage. Fragrant violets, anise, dark cherry, red spices, plum, cranberry and pomegranate. Medium to full bodied, the wine is generous with fleshy red plum fruits, dark cherries, layered textures and fine powdery tannins to finish.

FOOD PAIRING

Serve with fillet mignon and rich balsamic glaze or cauliflower, potato and spinach braise.

WINEMAKER	Kevin Glastonbury
HARVESTED	2 March 2018
REGION	Light Pass, Barossa Valley
TOTAL ACIDITY	6.21 g/L
PH	3.57
SO2	112 mg/L
ALCOHOL	14.0%
TREATMENT	Matured for 15 months in 22% new French oak barriques, balance in older French oak barriques.
CELLARING	10+ years



TA small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

