



Yalumba

Distinguished Sites

VINE VALE GRENACHE 2019

Yalumba Distinguished Sites is a collection of exceptional wines; intriguing, distinct and true to the unique parcel of dirt that inspired their creation. Handcrafted from our old vine Grenache block this wine is all about the subtlety of whole bunch fermentation. A wine with alluring fragrance, it is complex, savoury and fruit driven. Generous and bright through the palate with a crunch of acidity surrounding the juicy middle palate that Grenache aficionados will love.



VINTAGE CONDITIONS

A cool winter combined with lighter than average rainfall. Mild, dry weather through the growing season produced grapes with great flavour and concentration. Summer was full of sunshine and dry weather which was great for ripening the grapes.

TERRIOR/PROVENANCE/REGION

This old vine Grenache was crafted from two blocks on our Tri-Centenary Vineyard, planted in 1929 and 1949, in the tiny Barossa Valley sub-region of Vine Vale. The vineyard features deep sandy loam layers underlain with red-brown clay. These soils tend to be deep, holding an abundance of water that is essential for early season growth. As temperatures increase, moisture levels in the sand decrease, the vine is then able to draw moisture from the underlying clay. With careful management, these dry grown, low organic matter soils can consistently produce outstanding quality fruit.

TASTING NOTES

In 2019, 45% whole bunch and wild fermentation has resulted in this outstanding expression of Vine Vale Grenache. Medium to deep cherry red with purple hues. This wine is perfumed and floral with enticing aromas of raspberry liquorice, sweet strawberry and cherry intertwined with notes of herbs, spices and green peppercorns. The plush, velvety palate is juicy and delicious with rich berry fruits, subtle green herbs and spice on the long, silky finish.

FOOD PAIRING

Sticky miso roast chicken with chilli, cucumber, crispy eschalots and coriander. Gnocchi with roasted cherry tomatoes, zucchini and basil.

HARVESTED	8 March 2019
REGION	Vine Vale, Barossa Valley
TOTAL ACIDITY	5.3 g/L
PH	3.55
SO2	86 mg/L
ALCOHOL	14.0%
OAK	Matured for 7½ months in older French oak Hogsheads.
CELLARING	Enjoy now or cellar for 7-10 years.

