



## Yalumba

# Rare & Fine

THE STEEPLE SHIRAZ 2019

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

A cool winter with lighter than average rainfalls. This mild, dry weather through the growing season produced grapes with great flavour and concentration. Summer was full of sunshine and dry weather which was ideal for ripening the grapes with wonderful fruit vibrancy.

### 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 and 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 three metre spacings in north south rows are trained with four rods on two wires which ensures an even distribution of bunches along the trellis.

### TASTING NOTES

A hedonistic, aromatic beauty. Showing cool blue-violet notes, anise and dark cherry with red spices, plums, cranberries, pomegranates and nuances of mountain herbs and cracked peppercorns. This wine is bold in stature. It is a full bodied Shiraz with generous red, blue and violet fruits mingling with dark cherries, layered textures and a mouth watering, powdery tannin finish.

### FOOD PAIRING

Wagyu minute steaks with horseradish and a white bean and garlic mash, or spicy chickpea salad with a green mango chutney.

WINEMAKER	Kevin Glestonbury
HARVESTED	4 March 2019
REGION	Barossa Valley
VINEYARD SOIL TYPE	Red brown earth
VINEYARD ASPECT	North south rows
FERMENTATION VESSEL	Pulse air potter fermenter
FERMENTATION TYPE	Wild ferment
TIME ON SKINS	9 days
VINE AGE	100 years
ALCOHOL	14.5%
CELLARING	Enjoy now or cellar to 2034



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