



Yalumba Distinguished Sites

VINE VALE GRENACHE 2022

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, Vine Vale Grenache 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

Good rains from June to August replenished ground water, allowing the vines to happily start their growing season. Spring was warm to mild with some rain that kept moisture levels up. Summer and autumn were cool to mild and dry, ideal for slow ripening and achieving the perfect ripeness of flavour and natural acidity.

TERROIR/PROVENANCE/REGION

This old vine Grenache was crafted from two blocks on our Tri-Centenary Vineyard, planted in 1949 and 1929, in the tiny Barossa Valley subregion 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. With careful management, these dry grown, low organic matter soils can consistently produce outstanding quality fruit.

TASTING NOTES

In 2022, the two blocks were wild fermented separately - the first 31% whole bunch, the second 20% whole bunch fruit, resulting in this outstanding expression of Vine Vale Grenache. Bright ruby purple in colour. Pretty red cherries and blue berry fruits with the subtle scent of grapefruit are intriguingly combined with suggestions of savoury herbs and spices. The palate is plush, juicy and succulent. Red and blue fruits are entwined in mocha flavours with bright acidity and fine, powdery tannins.

FOOD PAIRING

Pair with red wine spaghetti with walnuts and parsley, coq au vin or charred vegetable ragu.

HARVESTED	11 - 19 March 2022
REGION	Vine Vale, Barossa Valley
TOTAL ACIDITY	4.85 g/L
PH	3.65
SO2	96 mg/L
ALCOHOL	14.5%
OAK	Matured for 6 months in older French oak puncheons.
CELLARING	Enjoy now or cellar for 7 - 10 years.

