



Yalumba Distinguished Sites

VINE VALE GRENACHE 2023

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

The growing season started with above average winter and spring rains that filled the soils. This cool, wet weather meant the vines were in no hurry to grow, with budburst about three to four weeks later than average. Mild conditions continued and flowering began. Varied fruit set occurred due to wet, windy weather. The vines slowly ripened their smaller crop in perfect, mild conditions. The resulting grapes were full of pristine flavours with beautiful 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 vines, in low organic matter soils, can consistently produce outstanding quality fruit.

TASTING NOTES

In 2023, the two blocks were wild fermented separately - the first 40% whole bunch, the second 33% whole bunch fruit, resulting in this outstanding expression of Vine Vale Grenache. Bright ruby purple in colour. The initial cedar and herbaceous aromatics open into inviting fragrances of pink grapefruit, red cherry and blueberry. The palate is plush, juicy and succulent. Red and blue fruits are entwined in delicious flavours with bright acidity and fine, powdery tannins.

FOOD PAIRING

Pair with grilled Port Lincoln baby octopus, basted with a spicy pork and pepper paste, kipfler potatoes and green leaves; or Moroccan spiced chickpea and sweet potato stew.

HARVESTED	24 & 25 March 2023
REGION	Vine Vale, Barossa Valley
TOTAL ACIDITY	4.95 g/L
PH	3.71
SO2	62 mg/L
ALCOHOL	14.0%
OAK	Matured for 6 months in older French oak puncheons.
CELLARING	Enjoy now or cellar for 7 - 10 years.

