

# YALUMBA

FAMILY WINEMAKERS 1849

*Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown.*

## BLOCK 2 GRENACHE ROSÉ 2018

The grapes for this Rosé are sourced from gnarly old bush vines aged 40–69 years; Yalumba's Tri-Centenary vineyard. The vines are grown in deep sands where the roots are free to delve deep into the soil profile. We believe it to be one of the best sites to express Grenache in the Barossa Valley.

### VINTAGE CONDITIONS

Solid rains in July and August set the vines up for a great growing season, followed by 150mm of rain over the next four months leading into Christmas. The vines consequently grew very healthy canopies. As January arrived, so did the warm, dry weather which finished off ripening and allowed us to begin picking the Grenache early in February. Great flavours were present early in the ripening, resulting in a wine of freshness and purity.

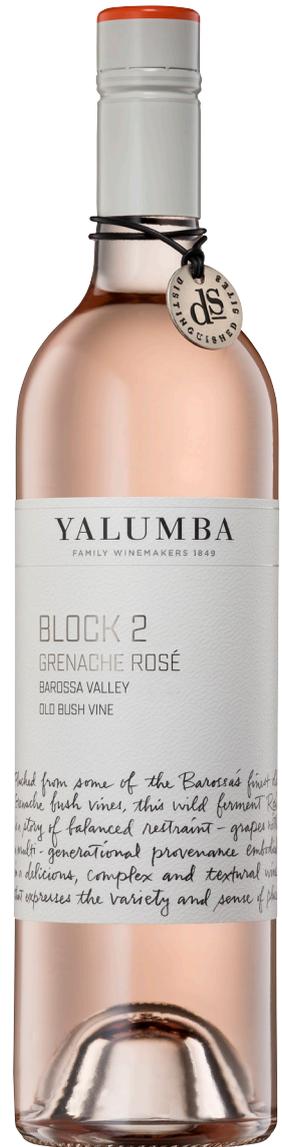
### WINEMAKING

The grapes for the Block 2 Grenache Rosé are handpicked, then crushed and held on skins for one to two hours to develop colour and flavour. The juice is then pressed directly into barrel for natural fermentation, using indigenous yeasts that are present in the vineyard and brought into the winery on the grapes. At completion of fermentation, the wine is moved to a cold room and left to mature on its lees with fortnightly bâtonnage for six months, helping to build texture and mid-palate weight into the wine.

### TASTING NOTES

Rose gold in colour. There are alluring aromas of white peach, early harvest strawberry, cinnamon and cherry blossom. This wine is silky on the palate, with flavours of pink grapefruit and crisp apple that lead to a dry refreshing finish.

Enjoy with spicy tuna sushi rolls or potato, garlic and rosemary flat bread.



### VINTAGE INFORMATION

VINTAGE: 2018

WINEMAKER: Sam Wigan

REGION: Barossa Valley

HARVEST DATE: 9th - 14th February

OAK MATURATION DETAILS:

Fermented and matured for 6 months in older French, Hungarian and American oak hogsheads.

ACIDITY: 4.4 g/l

PH: 3.28

SO<sub>2</sub>: 67 mg/l

ALC/VOL: 11.5%

