

YALUMBA

FAMILY WINEMAKERS 1849

Yalumba Distinguished Sites is a collection of exceptional wines; intriguing, distinct and true to the unique parcel of dirt that inspired their creation. They deliver the very best expression of their individual style – they are benchmarks.

BLOCK 2 GRENACHE ROSÉ 2019

Plucked from some of our finest old Grenache bush vines from our Tri-Centenary vineyard, this wild ferment Rosé is a story of balanced restraint – grapes with a multi-generational provenance embodied in a delicious, complex and textural wine that expresses the variety and sense of place.

VINTAGE CONDITIONS

A cool winter with lighter than average rainfalls set the scene for the 2019 Vintage. This mild and dry weather through the growing season produced grapes with great flavour and concentration. The summer was full of sunshine and dry weather which was great for ripening the grapes. The resulting rosé wine is a wine of vibrancy and drinkability; great for enjoying all year round.

WINEMAKING

All grapes are hand harvested and transported to the winery in small bins. Grapes are crushed and held in the press for one to two hours to develop colour and flavour. The grapes are pressed directly to barrel for natural fermentation, using the indigenous yeast population of the vineyard; no adjustment of the juice is made. At completion of fermentation, the wines are topped, moved to a cold room and left to mature on their lees with fortnightly batonnage for 6 months. The batonnage (lees stirring) helps to build texture and mid-palate weight into the wine.

TASTING NOTES

Rose gold in colour. Peach skin, blood orange and strawberry are the first aromas to be seen in this wine. As it spends time in the glass, pomegranate and floral notes of lavender and lemon thyme reveal themselves. This wine has a lovely freshness with strawberry and pink grapefruit that finishes with a soft silky texture.

Enjoy with Pork and prawn dumplings or potato, garlic and rosemary flat bread.



VINTAGE INFORMATION

VINTAGE: 2019

WINEMAKER: Sam Wigan

REGION: Barossa Valley

HARVEST DATE: 21st - 23rd February

OAK MATURATION DETAILS:

Fermented & matured for 6 Months in older American, French and Hungarian oak Hogsheads.

ACIDITY: 5.1 g/l

pH: 3.20

SO₂: 64 mg/l

ALC/VOL: 12.0%

