

YALUMBA

FAMILY VIGNERONS C. 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.

CARRIAGE BLOCK GRENACHE 2015

This tiny vineyard in the Northern Barossa sits 270 metres above sea level. Some say it's the flattest in the region. Planted in 1954 by Elmore Schulz, the local train driver, this vineyard is now one of Yalumba's most treasured estates. Carriage Block pays homage to Elmore's foresight. Less than a hectare in size, this vineyard is part of the Barossa's history and continues to yield a small quantity of exceptional grapes each year.

VINTAGE CONDITIONS

The growing season began with consistent rainfall in the winter of 2014. Spring remained warmer and drier than average, creating healthy vines with reduced bunch and berry size. This resulted in grapes of great aromatics and flavour. Summer was relatively mild with few heat spikes and cool nights. The cool nights helped to retain the acidity and pristine fruit flavours we see in our Grenache wines.

WINEMAKING

The grapes are handpicked and crushed to our 1.5 tonne open top stainless steel fermenters; these are ideal for small batch premium ferments. The wild yeasts present on the grape skins initiate and complete fermentation. The wine remained 'on skins' for a total of 29 days, and was then drained, pressed and racked to barrel for maturation. The result is a wine of individuality, richness, texture and complexity.

TERROIR

This single vineyard Grenache is sourced from the Yalumba owned vineyard located near the Kalimna / Moppa region, approximately 2 km north of Nuriootpa. This unique block of .72 ha, comprises 796 old Grenache bush vines. These old vines have been dry grown their entire life. The soil type is a loamy sand over yellow brown friable clay.

TASTING NOTES

This is a delicious and utterly transparent Grenache. Electric in its tones of raspberry, violet, spices, orange peel, blood orange and pink grapefruit. The palate is supple and silky with wonderful layers of textures and a mouthful of powdery tannins. It's wild and energetic, driven by bright acidity. The aromatic complexity harmonises with the subtle delicacy of the fruit.

Enjoy with roast chicken, sautéed mushrooms and sea salt potatoes with rosemary.



VINTAGE INFORMATION

VINTAGE: 2015

WINEMAKER: Kevin Glastonbury

REGION: North Barossa ex Barossa Valley

HARVEST DATE: 23rd February 2015

OAK MATURATION DETAILS:

Matured for 8 ½ Months in older French oak Hogsheads.

ACIDITY: 5.2 g/l

pH: 3.52

SO₂: 78 mg/l

ALC/VOL: 13.5%

CELLARING: Splash in the decanter now or cellar for the medium term.

