

# 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 2016

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 local train driver Elmore Schulz, 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.

### 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.

### VINTAGE CONDITIONS

A moderate winter led to a warm and dry spring, this more moderate weather continued into summer until the end of January, when approximately 25mm of rain fell throughout the Barossa. The rain was welcomed and gave the vines the much needed drink to finish off ripening the grapes. The warm days during summer and autumn were mediated by cool nights leading to great acid retention and pristine fruit flavours being exhibited in our Grenache wines.

### WINEMAKING

The grapes are handpicked, crushed and placed into 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 initiated and completed fermentation. The wine remained 'on skins' for a total of 9 days, and was then drained, pressed and racked to barrel for maturation. The result is a wine of individuality, richness, texture and complexity.

### TASTING NOTES

The 2016 vintage is medium depth in colour and has notes of savoury cherry, red berry, rose florals, blue fruits, pink grapefruit and persimmon. The palate is medium depth with layered richness and silky texture. The wine flows from the red currant and spices, to sweet fleshy textures, then finishes with a finesse of powdery tannins. Exquisite and very delicious.

Enjoy with braised veal shanks or pad Thai.



### VINTAGE INFORMATION

VINTAGE: 2016

WINEMAKER: Kevin Glastonbury

REGION: North Barossa ex Barossa Valley

HARVEST DATE: 23rd February 2016

#### OAK MATURATION DETAILS:

Matured for 8 ½ months in older French oak Hogsheads.

ACIDITY: 6.0 g/l

pH: 3.39

SO<sub>2</sub>: 80 mg/l

ALC/VOL: 14.0%

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

