

# 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.*

## CARRIAGE BLOCK

GRENACHE 2017

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 Barossa 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 0.72 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 wet winter and spring provided plenty of water for the vines to access. Spring and early summer temperatures were mild and below average, resulting in long, even ripening. This was followed by warm, dry days and cool nights during late summer and autumn. These ideal conditions allowed us to make optimal picking decisions, leading to grapes with purity of fruit, balanced with concentration of flavour.

### 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 8 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

Light to medium depth red. Floral aromatics abound with rose water, anise and licorice, lavender, rosemary and talc then fine red raspberry and cherry. Medium depth with a rich texture and fleshy profile, supported by clean acidity and fine powdery tannins. This is a very fine Grenache.

Enjoy with rosemary braised lamb shanks or mushroom and lentil bolognese.

 A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - [info@yalumba.com](mailto:info@yalumba.com) - should you experience any unfavourable cork influence on this fine wine.



### VINTAGE INFORMATION

VINTAGE: 2017

WINEMAKER: Kevin Glestonbury

REGION: North Barossa

HARVEST DATE: 17th March 2017

OAK MATURATION DETAILS:

Matured for 7 ½ months in older French oak hogsheads.

ACIDITY: 5.0 g/l

PH: 3.46

SO<sub>2</sub>: 84 mg/l

ALC/VOL: 13.5%

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

