

# 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.*

## HAND PICKED

SHIRAZ + VIOGNIER 2014

The Yalumba Hand Picked Shiraz Viognier is sourced entirely from the Eden Valley region. In 2014, four Shiraz vineyards stood out for their style and elegance and are the major contributors to this blend.

### WINEMAKING

The concept of blending Shiraz and Viognier was derived from the great French wine region of the northern Rhône – the Côte Rôtie area in particular. Using only the best Eden Valley fruit, the Yalumba Hand Picked Shiraz + Viognier is rich in concentrated fruit flavour. Traditionally, the two different grape varieties for this wine have predominantly been crushed and fermented together – batches of Shiraz grapes with a small percentage of Viognier fruit. From 2006 we began using Viognier skins on their own for select batches during fermentation of Shiraz, which adds another dimension of aroma and texture to this alluring wine. After fermentation all batches are drained and pressed off skins and then racked to barrel for maturation.

### VINTAGE CONDITIONS

A good winter and early spring rains throughout the Eden Valley filled the soil profiles setting the vines up well for the coming 2014 vintage. During late spring and summer, conditions were dry and warm, and then in mid-February we had approximately 100mm of rain in 24 hours. This rainfall and the following cool weather caused ripening to slow down and the rest of vintage progressed at a leisurely pace.

### TASTING NOTES

The Hand Picked Shiraz Viognier reveals the freshness of an Eden Valley forest with the wines cool feel portrayed in scents of violets, red apple skin and cedar. Tense and firm with a core of red fruit spiced with notes of cinnamon and black pepper. An airy and elegant red, it's the texture that beguiles here, clean lined, fine grained, transparent with a thrilling level of acidity that renders this lithe and light on its feet. Enjoy with slow roasted pork shoulder or Sicilian penne with roasted tomatoes and eggplant.



### VINTAGE INFORMATION

**VINTAGE:** 2014

**WINEMAKER:** Kevin Glastonbury

**REGION:** Eden Valley

**HARVEST DATE:** 3rd March - 15th April

**OAK MATURATION DETAILS:**

Matured for 15 months in 23% new French oak hogsheads and barriques, 39% in one and two year old French oak hogsheads and barriques, balance in older French oak hogsheads.

**ACIDITY:** 6.2 g/l

**PH:** 3.51

**SO<sub>2</sub>:** 120 mg/l

**ALC/VOL:** 13.5%

**CELLARING:** Will cellar for at least 10+ years.

