

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 2015

The Yalumba Hand Picked Shiraz Viognier is sourced entirely from the Eden Valley region. In 2015, three Shiraz vineyards stood out for their style and elegance and are the components of the blend.

WINEMAKING

Traditionally, the Yalumba Hand Picked Shiraz Viognier wines have been crushed and fermented together as batches of Shiraz grapes each with a small percentage of Viognier grapes. However, in addition to this method, in 2006 we began to utilise the skins only of the Viognier grapes by first separating most of the juice from the Viognier skins and then fermenting the remaining “sloppy” skins with select parcels of Shiraz grapes. This method of using skins on their own provides us with another dimension of aroma and texture which helps increase the flavour and complexity of this alluring wine. From 2015 we see the introduction of whole bunch fermentation, approximately 10% for this vintage. This is to add an extra degree of complexity and intrigue to the wine. After fermentation all batches are drained, pressed and then racked to barrel for maturation.

VINTAGE CONDITIONS

The growing season for vintage 2015 began with consistent rainfall in the winter of 2014. Spring remained warmer and drier than average and the vines were off to a healthy start with bunch and berry size reduced. The reduced berry and crop size has produced grapes of great aromatics and flavour. It was a long and relatively mild summer with very few heat spikes and quite cool nights. These cool nights helped to retain the acidity and pristine fruit flavours we seek in our Shiraz based wines.

TASTING NOTES

2015 stylistically sees the Yalumba Hand Picked Shiraz Viognier moving in a more complex and refined direction. Impressively aromatic and perfumed showing cranberry, raspberry, spices and violets. Fresh red fruits and a mouth watering acidity showcase the brightness and coolness of Eden Valley. The palate, medium in depth retains the texture and sweet fruits that come with co-fermenting with Viognier. This is not about brute force, this is modern, svelte and balanced albeit in a slightly edgy direction. Pair with twice cooked pork belly with red cabbage, endive and walnut or Sicilian penne with roast tomatoes & eggplant.



VINTAGE INFORMATION

VINTAGE: 2015

WINEMAKER: Kevin Glastonbury

REGION: Eden Valley

HARVEST DATE: 23rd February to 17th March

OAK MATURATION DETAILS:

Matured for 15 Months in 22% new French oak hogsheads and barriques, balance in one year and older French oak hogsheads and barriques.

ACIDITY: 6.4 g/l

pH: 3.47

SO₂: 128 mg/l

ALC/VOL: 13.5%

CELLARING: Cellar for the medium term, 7 - 10 years.

