

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.

PARADOX

SHIRAZ 2014

Paradox: A person or thing made up of contradictory elements. The Paradox is not what you might expect from a wine from the northern Barossa. It's not the high octane, lots of new oak stereotypical northern Barossa Shiraz, but rather a softer, more gentle velvet-like and savoury style of wine.

2014 WINEMAKERS NOTE

The warm and dry January and February was suddenly halted by 100mm of rain in 24 hours, followed by moderate temperatures that caused ripening to slow down. The resultant long ripening period helped to deliver strong varietal flavours.

Made with little intervention, the 2014 Paradox used small parcels of grapes fermented with wild yeast in 30hL French open top oak vats. The ferment naturally gets warm, allowing the fruit flavours and textures to express themselves, while the tannin extraction is minimal. Natural malolactic fermentation occurs in oak, the majority of which is old and larger format puncheons.

TERROIR

The northern area of the Barossa Valley has some of the oldest landscapes in the Barossa. At 200 million years old, these bed rocks have formed the soils in which the grape vines grow. It is also one of the early grape growing areas of the Barossa with many generational growers who are both traditional and attune to the needs of making their vineyards sustainable with modern viticultural thinking.

TASTING NOTES

An inky crimson wine with complex aromas full of mixed spice and crushed black pepper, violets, fennel and hints of blueberries. The palate is lush with layers of velvet, great structure and flavours reminiscent of Satsuma plums, olives, black pepper and anise. The wine finishes savoury and is driven by fine powdery tannins. A great match with

- 🍷 Pumpkin & mushroom risotto with truffle & roasted beetroot
- 🍷 Grilled lamb backstrap with chimichurri & roasted potatoes
- 🍷 Dark chocolate cake with poached sour cherries & fresh cream



VINTAGE INFORMATION

VINTAGE: 2014

WINEMAKER: Louisa Rose

REGION: North Barossa ex Barossa Valley

HARVEST DATE: 17th February to 24th March

OAK MATURATION DETAILS:

Matured for 22 Months in French oak Puncheons new (15%), balance 1 year and older.

ACIDITY: 5.9 g/l

pH: 3.71

CELLARING: 20+ years

