

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.

STEEPLE VINEYARD

SHIRAZ 2014

The 2014 single site Shiraz is sourced from the Yalumba Steeple vineyard. This old block of Shiraz was planted in 1919, on its own roots, close to the Light Pass township on the floor of the Barossa Valley. The soil is well drained and consists of a marked contrast in texture between the surface soil and the subsoil.

WINEMAKING

Wild yeasts initiate fermentation, contributing to the individual complexities of the wine, creating richness and fine textures. The skins were plunged regularly to extract colour, tannin and flavour. Once fermentation was complete, the wine was matured in Tonnellerie Sylvain barriques. These unique barriques are coopered specifically from a 362 year old tree from the Bercé forest of France.

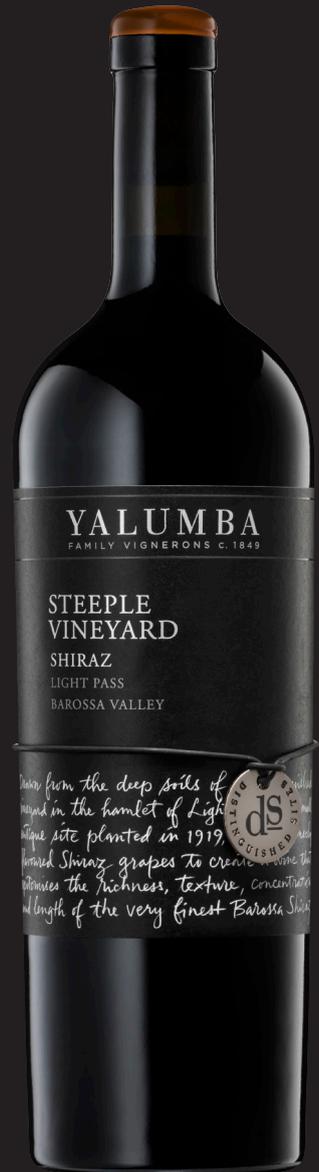
VINTAGE CONDITIONS

Good winter and early spring rains filled the soil profile, followed by a windy spring leading to uneven fruit set. During late spring and summer conditions remained dry and warm. On the 14th and 15th of February, the season changed and approximately 100mm of rain fell in just over 24 hours. This rainfall and the following cool weather slowed ripening with vintage progressing at an almost leisurely pace. A moderate crop has produced wines with varietal fruit flavours combined with some of the best tannin and natural acids we have seen.

TASTING NOTES

This is a shiraz with verve and drive, it sings with bright red and black cherries, while the graphite notes show silkiness and fragrant anise-like fruit. The red dirt lends the wine a profound depth, layering the brightness of the fruit with savoury notes and the dark tones of the earth. There is an energy in the fruit, keeping the wine fresh and focussed on structure, with muscular and lithe tannins emphasising the wines refinement and finesse.

Enjoy with grilled lamb cutlets, cooked pink and rare, with rosemary and tarragon roast potatoes or Cajun style tofu with caramelised root vegetables.



VINTAGE INFORMATION

WINEMAKER: Kevin Glastonbury

REGION: Barossa Valley

HARVEST DATE: 23rd February 2014

OAK MATURATION DETAILS:

Matured for 15 months in 35% new French oak barriques, balance in older French oak barriques.

ACIDITY: 5.8 g/l

PH: 3.51

SO₂: 120 mg/l

ALC/VOL: 13.5%

CELLARING: Allow at least 10+ years in the cellar.

