

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.

VINE VALE

GRENACHE 2015

Grenache likes the warmth of the Barossa Valley floor, which is why our old bush vines – basking in the Barossa sun and cooled by the evening gully breezes from the nearby ranges – yield such generously flavoured fruit. Long, slow summer ripening on deep sand over moisture-laden yellow clay soils, gives this wine the varietal characteristics of cherry, spice and white pepper that Grenache aficionados love. Elegant, rich and balanced, it is the wholesome marriage of two classic vineyards. The definitive Barossa Grenache.

WINEMAKING

The grapes were handpicked and crushed into open top fermenters, where wild yeasts present on the grape skins initiated fermentation. Post fermentation, the wine remained on skins for 36 days; this extended maturation has contributed even greater complexity and individuality to the wine. Once drained and pressed, the wine is then further matured in barrel. The result is a wine of individuality, richness, texture and complexity.

VINTAGE CONDITIONS

The growing season for the 2015 vintage began with consistent rainfall in the winter of 2014. Spring remained warmer and drier than average, resulting in healthy vines with reduced berry and bunch size. This created grapes of great aromatics and flavour. Cool nights throughout summer helped to retain acidity and pristine fruit flavours in this Grenache.

TASTING NOTES

This wine opens with an exuberant nose of dark fruits, wild spices, savouriness and gamey notes. The nose reveals red cherry, cinnamon, freshly baked bread and green cardamom pods. As it sits in the glass over time the layers of fruit and the savoury structure integrate with air creating a beautifully complex Grenache. Underneath its savoury layers, the tannins show through with a texture that's as cool and fine as damp stones with the lively acidity giving it a bright persistence.

Enjoy with a duck terrine.



VINTAGE INFORMATION

VINTAGE: 2015

WINEMAKER: Kevin Glastonbury

REGION: Barossa Valley

HARVEST DATE: 18th - 20th February

OAK MATURATION DETAILS:

Matured for 8 ½ months in older French and Hungarian oak Hogsheads.

ACIDITY: 5.7 g/l

pH: 3.50

SO₂: 85 mg/l

ALC/VOL: 13.5%

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

