

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 2016

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. A slow summer ripening on deep sand over yellow clay soils, gives this wine varietal characteristics of cherry, spice and white pepper. 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 with a small percentage of whole bunches added for complexity, intrigue and savouriness. This wine is all about the subtlety of whole bunch fermentation, a technique that produces a silky wine, fine boned and lustrous, less about power than finesse. Wild yeasts present on the grape skins initiated fermentation. Post fermentation, the wine remained on skins for 9 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

A moderate winter was followed by a warm, dry spring, ensuring the growing season was off to a healthy start. This moderate weather continued into summer until the end of January, when approximately 25mm of rain fell throughout the Barossa. The rain was welcomed by all of our vignerons and gave the vines the drink they needed to finish off ripening the grapes. The warm days during summer and autumn were mediated by cool nights, leading to great acidity retention and pristine fruit flavours being exhibited in our Grenache.

TASTING NOTES

A medium depth wine showing rustic, savoury notes with wild complexity and forest floor aromas with a pretty, brambly, red raspberry scent, accented with tomato leaf and wild herb. This wine is full flavoured, textured and fleshy. It's firm and balanced in its raspberry, sour cherry and blood orange flavours. The wine is bright and generously juicy, held in place by firm, finely wrought tannins.

Enjoy with duck à l'orange or a Moroccan spiced chickpea and sweet potato stew.



VINTAGE INFORMATION

VINTAGE: 2016

WINEMAKER: Kevin Glastonbury

REGION: Barossa Valley

HARVEST DATE: 18th - 23rd February

OAK MATURATION DETAILS:

Matured for 9 months in older French and Hungarian oak hogsheads.

ACIDITY: 5.0 g/l

pH: 3.50

SO₂: 97 mg/l

ALC/VOL: 13.5%

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

