

YALUMBA

FAMILY WINEMAKERS 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 2017

We have crafted this wine from vines planted in 1949, from our Tri-Centenary Vineyard in Vine Vale. Grenache likes the warmth of the Barossa Valley floor, which is why our old bush vines yield such generous 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, this is the definitive Barossa Grenache.

VINTAGE CONDITIONS

The growing season began with a wet winter and spring resulting in plenty of available water for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period, followed by warm days and cool nights during late summer and autumn. These ideal conditions allowed us to make optimal picking decisions, leading to grapes with a purity of fruit balanced with concentration of flavour.

WINEMAKING

The grapes were handpicked and crushed into open top fermenters, with 35% whole bunch adding complexity, intrigue and savouriness. This wine is all about the subtlety of whole bunch fermentation, a technique that produces a silky, fine boned and lustrous wine, less about power than finesse. Wild yeasts initiated fermentation which was completed by cultured winery yeast. Post fermentation, the wine remained on skins for eight days. Once drained and pressed, the wine is matured in barrel for seven and a half months.

TASTING NOTES

A light to medium depth wine with the alluring fragrance of rosewater, wild strawberry and dried rosemary. Complex, generous and bright through the palate with sweet cherry fruits and a pomegranate and cranberry crunch of acidity surrounding the juicy, fleshy middle palate. This is a mouthful of texture with silky tannins to finish.

Enjoy with char-grilled barbecued prawns or vegetables.

T A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.



VINTAGE INFORMATION

VINTAGE: 2017

WINEMAKER: Kevin Glastonbury

REGION: Vine Vale, Barossa Valley

HARVEST DATE: 16th March

OAK MATURATION DETAILS:

Matured for 7 ½ months in older French and Hungarian oak hogsheads.

ACIDITY: 5.0 g/l

PH: 3.51

SO₂: 81 mg/l

ALC/VOL: 13.5%

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

