



Yalumba

Samuel's Collection

BAROSSA BUSH VINE GRENACHE 2019

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.



VINTAGE CONDITIONS

A cool winter with lighter than average rainfalls. Mild, dry weather through the growing season produced grapes with great flavour and concentration. Summer was full of sunshine and dry weather, great for ripening the grapes and providing wonderfully vibrant Grenache flavours.

TERROIR/PROVENANCE/REGION

Yalumba is fortunate to have growers with old, gnarled bush vine Grenache, producing small quantities with concentrated flavours. Growers like the Schiller family (vines planted in 1935, 1945, 1965), Habermann family (1972), along with our Tri-Centenary Vineyard (1929) all produce the individual and intriguingly complex styles of Grenache we seek. A range of terroir can be seen across the different vineyards, from sandy soils and sandy loam to red-brown earth over red clay.

TASTING NOTES

The fragrance abounds with brooding plum red fruits, dark cherries and perfumed berries. The palate is richly textured, fleshy, round and supple with a red juiciness that merges into velvety tannins to finish. A defined wine showing the richness and concentration of the vintage.

FOOD PAIRING

Lamb and fennel ragu with penne or avocado pesto pasta with roasted tomatoes and pine nuts.

WINEMAKER	Kevin Glestonbury
HARVESTED	February - March 2019
REGION	Barossa
TOTAL ACIDITY	5.23 g/L
PH	3.52
SO2	78 mg/L
ALCOHOL	14.0%
TREATMENT	Matured for 7 months in older French and Hungarian hogsheads.
CELLARING	A wine to drink now or cellar for 9 years.

