

# YALUMBA

## Hand Picked Tri-centenary Vines Barossa Valley Grenache 1999

*Yalumba is excited to release this magical wine - unique in style and rich in concentrated fruit flavour.*

*Grown on bush vines originally planted in the Barossa Valley in 1889, the vine age spans three centuries. These vines continue to endure, producing remarkable wines of great structure with tremendous depth of flavour.*



### WINEMAKING / VITICULTURE

The fruit for the Yalumba Handpicked Tri-centenary Grenache is sourced from a single vineyard in the Barossa Valley, affectionally known as 'The Nursery' block. This vineyard has old bush vines that were planted in 1889, making it some of the oldest Grenache vines in Australia. The grapes from these low-yielding vines are intense and powerful, providing a wonderful resource to make a rare and brilliant Grenache such as this.

The 1999 Yalumba Handpicked Tri-centenary Vines Grenache is deep garnet in colour with purple hues and has a complex and earthy nose with ripe sweet fruit, roses, spice and white pepper. The palate is soft, velvety and wonderfully structured and displays mouthfilling layers of ripe black fruits that is rich and concentrated. Round tannins complement the long and warm finish of this stunning wine.

### PRESS REVIEWS / AWARDS

90 points - Wine Spectator (USA), November 2001

92 points - Robert M. Parker, Jr's "The Wine Advocate" (USA), 23rd June 2001

90 points - Ray Jordan, West Australian, 20th June 2001

Named one of The Courier Mail's Top 100 wines for 2001 (Brisbane, Australia) - "Don't miss this ...One of the best straight grenache wines made in the country." May 2001

### VINTAGE INFORMATION

|                   |                                   |
|-------------------|-----------------------------------|
| <b>Vintage</b>    | 1999                              |
| <b>Region</b>     | Barossa Valley                    |
| <b>Winemaker</b>  | Kevin Glestonbury                 |
| <b>Harvested</b>  | 14 April 1999                     |
| <b>Alc/Vol</b>    | 14.5%                             |
| <b>Total Acid</b> | 6.3 g/L                           |
| <b>pH</b>         | 3.42                              |
| <b>Cellaring</b>  | Recommended cellaring until 2004. |

