

YALUMBA

Hand Picked Tricentenary Vines Barossa Valley Grenache 2002

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 Hand Picked Tricentenary Vines Grenache is sourced from a single vineyard in the Barossa Valley, affectionately 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. Grapes were hand picked and left on their skins for three weeks after fermentation, before draining and pressing to barrels for maturation.

Bright garnet plum in colour, Yalumba Hand Picked Tricentenary Vines Grenache 2002 has fine, deep black cherry, earthy aromas and bags of ripe fruit with gorgeous gamey and mushroom aromas developing. A fine mouthfilling wine, it has rich and soft tannins with plenty of concentration. It's fleshy with underlying elegance - a true Barossan Grenache.

WINEMAKER PROFILE

When Kevin Glestonbury reached Yalumba to prepare for vintage 1999, years of experience, experimentation and thinking on matters viti and vini were about to be applied. "After 25 years of learning and listening, I am even more committed and passionate about winemaking, in the knowledge that risk like creativity brings rich rewards." With more than eight years of experience working in the Barossa with some of the most famous and oldest Barossa Shiraz and Grenache vineyards, Kevin has obtained a regional understanding of the Barossa and its vineyards that can only come from working in the region for the majority of his winemaking life.

PRESS REVIEWS / AWARDS

SILVER - Class 13, Barossa Wine Show 2003

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2002
Region	Barossa Valley
Winemaker	Kevin Glestonbury
Harvested	3rd-8th May 2002
Oak Treatment	Matured for 12 months, in one, two and three year old French oak hogsheads.
Alc/Vol	14%
Total Acid	6.4 g/L
pH	3.5

