

YALUMBA

Hand Picked Tricentenary Vines Barossa Valley Grenache 2003

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

A very dry and warm January promised an early start to vintage which was followed by much needed rain in February. The diligence of our growers meant that no disease eventuated and the cool dry weather that followed was perfect for the ripening of grape sugars and flavours. A vintage of trying conditions but one that has produced smaller volumes of intensely flavoured wines.

The fruit for the Yalumba Hand Picked Tri-centenary 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 red in colour, Yalumba Hand Picked Tri-Centenary Grenache 2003 is packed full of dark cherries and ripe earthy fruits. The aroma is vibrant and alive with blueberries, mushrooms and a dusting of white pepper. A rich flavoursome palate with a seamless balance between plum fruits and black cherries is wrapped in fine tannins. Perfect for drinking now or can be cellared with confidence over 3-5 years.

VINTAGE INFORMATION

Vintage	2003
Region	Barossa Valley
Winemaker	Kevin Glestonbury
Harvested	24-25 March 2003
Oak Treatment	Matured for 11 months in French oak hogsheads
Alc/Vol	14.5%
Total Acid	6.4 g/L
pH	3.47
Cellaring	3-5 years

