

The Tri-Centenary

GRENACHE 2008

A true individual showcasing the essence of Grenache, sourced from vines that have been in the ground for more than 125 years. Hand-picked from 820 gnarly old bush vines planted in 1889, their home is two acres of estate owned sandy soil over yellow-brown clay in the heart of the Barossa Valley. Year after year these veteran vines give up small quantities of exceptional grapes.

Terroir & Site

This single vineyard Grenache has been crafted from grapes sourced from the block we call VG05. This block comprises of 820 gnarly old bush vines that were planted in 1889. The Nursery vineyard features deep sandy loam layers underlain with red-brown clay layers. These soils are generally very deep and hold large volumes of water within their pore spaces, essential for good growth. As temperatures increase and evaporation levels rise, moisture levels in the sand decrease rapidly, but the vine is able to then draw moisture from the underlying clay. With careful management, dry grown vines on these soils can consistently produce outstanding quality fruit.

Winemaking & Viticulture

The grapes were hand picked and crushed to our eight tonne open top stainless steel fermenters. The wild yeasts present on the grape skins were allowed to initiate fermentation, before cultured winery yeasts were then added. Fermentation and cap/skin management was controlled by the Yalumba designed cap plunger. Depending on the particular year, the wine may then remain on skins post-fermentation for a period of time, which may be up to two to three months. This extended maturation helps to contribute an even greater complexity and individuality to the wine. The wine was then matured for 12 months in older Hungarian & American oak hogsheads. The result is a wine of great richness, texture and complexity.

Tasting Comments

The wine shows expansive aromas, from roses, Turkish delight, black cherry, earthiness and hints of mushroom. Always complex, the palate is layered, vibrant, long and powdery. Tannin, acid and fruit are all in balance. Expressive and fresh, with several years left in the cellar. Pair with roasted pork belly with crunchy crackling and homemade fennel and caraway seed gravy.



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| WINEMAKER: | Kevin Glastonbury |
| HARVESTED: | 5th March 2008 |
| TREATMENT: | Matured for 12 Months in older Hungarian (80%) & American (20%) oak hogsheads. |
| pH | 3.44 |
| TOTAL ACID: | 5.7 g/l |
| CELLARING: | Instantly likeable now but will also reward several years in the cellar. |

VEGAN & VEGETARIAN FRIENDLY