

# YALUMBA

FAMILY VIGNERONS C. 1849

## *The Tri Centenary*

GRENACHE 2012

*A true individual showcasing the essence of Grenache, sourced from vines that have been in the ground for more than 125 years. 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 handpicked and crushed to our 8 tonne open top stainless steel fermenters. The wild yeasts present on the grape skins initiated fermentation; cultured winery yeasts were then added to complete fermentation. Remaining 'on skins' post-fermentation for 35 days, this extended maturation helps to contribute an even greater complexity and individuality to the wine. The resulting wine is one of individuality, richness, texture and complexity.

### *Tasting Comments*

Dense black purple in colour, this wine has aromas of fig, plum, cassis, violet, rose petals, dark ganache and briar; all seamlessly melded together between melted liquorice and Turkish coffee notes. The palate shows bittersweet chocolate, smouldering black tea and charcoal, with notes of hot stone and lavender lurking in the background. A tarry spine keeps it all balanced, with finely beaded acidity and a graphite filled finish. This wine wonderfully captures the power and drive of the 2012 vintage.

For something different, enjoy with dark chocolate fondant and Turkish delight ice-cream.



<b>WINEMAKER:</b>	Kevin Glastonbury
<b>HARVESTED:</b>	12th March 2012
<b>TREATMENT:</b>	Matured for 10 Months in older French oak hogsheads.
<b>pH</b>	3.58
<b>TOTAL ACID:</b>	5.7 g/l
<b>CELLARING:</b>	This is not going anywhere anytime soon, should cruise through the cellar to 2025.

