

YALUMBA

FAMILY VIGNERONS C. 1849

The Tri-Centenary

GRENACHE 2013

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

The Nursery vineyard, located in the heart of the Barossa Valley, is the source of the Tri-Centenary Grenache. 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

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. The wine remained 'on skins' post-fermentation for 31 days, this extended maturation contributes an even greater complexity and individuality to the wine. The resulting wine is one of richness, texture and complexity.

Tasting Comments

Dense red with purple hues. Dark fruits, licorice spices, wildflower and gamey notes are underpinned with earthy tones that are all brambly and rustic with a herbal savour that references a sense of place. The palate feels perfectly ripe and firm. Red satin textured fruit, succulent with bright acidity, a ferrous minerality and cherry juiciness saturating the stony notes that provide the wines firm base.

Pair with slow roasted pork belly, crunchy crackling with home made fennel and caraway seed gravy, or roasted beetroot soup with soured macadamia cream.



WINEMAKER:	Kevin Glastonbury
HARVESTED:	24th February 2013
TREATMENT:	Matured for 8 months in older 2008 French Tonnellerie Sylvain oak hogsheads.
pH	3.45
TOTAL ACID:	5.5 g/l
SO₂:	78 mg/l
CELLARING:	Cellar to at least 2025.

VEGAN
FRIENDLY