

# YALUMBA

FAMILY VIGNERONS C. 1849



## GALWAY VINTAGE SHIRAZ 2014

*"Galway Vintage is as much a part of the Yalumba stable as The Signature - it's been the Australian red wine drinkers' staple since 1943."*

*Robert Hill-Smith, Fifth Generation, Yalumba*

*Named after former South Australian governor Lieutenant-Colonel Sir Henry Lionel Galway - a keen wine man who wasn't afraid to speak his mind - Yalumba Galway Vintage has always had the mandate to exceed the expectations of even the most demanding red wine drinker.*

*Rich in colour, with distinctive spicy fruit and perfectly integrated oak, this is an elegant, full bodied wine, perfect to enjoy with barbecued meats.*

### VINTAGE CONDITIONS

The winter and spring rains replenished the soil and set the vines up for a successful growing season. January was hot and windy but the vines were refreshed by mid February showers that allowed the Shiraz bunches to ripen slowly through March.

### WINEMAKING

The grapes for the 2014 Galway Shiraz were sourced from our loyal grower base in the Barossa, an area renowned for this variety. The grapes were fermented in static potter and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build wine structure.

### TASTING NOTES

This Shiraz shows all the hallmarks of a traditional Barossa red wine. Aromas of blood plum, Christmas pudding and five spice that speak of its varietal and regional origins. Ripe and generous, flavours of mulberries, mocha and hints of beetroot. It has a lively freshness on the palate which finishes with cocoa powder like tannin. A wine to be savored with sweet, sticky, American barbeque style ribs.



REGION:	Barossa
HARVESTED:	Feb & Mar 2014
TOTAL ACID (G/L):	5.8
pH (UNITS):	3.6
CELLARING:	Enjoy now, but will reward 2-5 years cellaring.
SO <sub>2</sub> (MG/L):	68

Vegan friendly