

# YALUMBA

FAMILY VIGNERONS C. 1849



## GALWAY VINTAGE SHIRAZ 2015

*"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.*

### VINTAGE CONDITIONS

The growing season for vintage 2015 began with a cold and moderately dry winter. Spring was warmer and drier than average but good rainfall helped in sustaining the growing and flowering vines. Warm days in mid-January were followed by sufficient rainfall, which helped carry the vines through to harvest. Barossa Shiraz grapes were picked between mid-February and late March.

### WINEMAKING

The vineyards for the Galway Vintage Shiraz are sourced from our loyal family grower base in the Barossa. The grapes were fermented in static potter and rotary fermenters. Warm temperatures at the onset of fermentation and also 3 to 5 days post fermentation has helped extract soft fleshy tannins and build wine structure.

### TASTING NOTES

In the glass this wine is deep red with garnet hues. A generous nose of spice, mulberry preserve, dark chocolate, mocha and vanilla tones. Complexity builds as the wine opens further with hints of earthy beetroot and tea rose. The savoury palate shows plums with sweet spice leading onto soft tannins.

Enjoy with a homemade burger with caramelised onion and beetroot relish; or a field mushroom risotto.



REGION:	Barossa
HARVESTED:	Feb & Mar 2015
ALC/VOL (%):	14.5
TOTAL ACID (G/L):	6.2
pH (UNITS):	3.55
CELLARING:	Enjoy now, but will reward short-medium term cellaring.

