

YALUMBA

FAMILY VIGNERONS C. 1849



GALWAY VINTAGE SHIRAZ 2016

“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

Our vineyards across the Barossa experienced a cold winter with lower rainfall figures. Dry and warm conditions, particularly before Christmas 2015 have resulted in a vintage that was two weeks earlier than average, these dry and warm conditions meant the vineyards were able to ripen the grapes seamlessly, producing an abundance of flavour:

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 the wine has bright ruby and crimson hues. This follows through to a generous nose of blackberry coulis, liquorice spice, mulberry preserve, dark choc-mocca and vanilla tones. Complexity builds as the wine opens further with hints of earthy rhubarb and cherry. The savoury palate shows blood plums, and the sweet spice of roast cinnamon leading onto soft chewy tannins.

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



REGION:	Barossa
HARVESTED:	Feb & Mar 2016
ALC/VOL (%):	14.5
TOTAL ACID (G/L):	5.9
pH (UNITS):	3.65
CELLARING:	Enjoy now, but will reward short-medium term cellaring.

