

YALUMBA

FAMILY WINEMAKERS 1849



GALWAY VINTAGE SHIRAZ 2017

“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

A typical cold Barossa winter flowed into a wet spring and cool growing season. In response, the harvest of Shiraz grapes across our Barossa vineyards was about two to four weeks later than we had experienced over the last decade or so. Fine and clear weather during the harvest period and a certain degree of patience made for excellent flavour and tannin accumulation in our Shiraz grapes, as seen in this outstanding wine.

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 pepper, blackberry, choc-mocha and vanilla tones. Complexity opens further with hints of liquorice and violets. The savoury palate shows blood plums and sweet spice leading onto soft chewy tannins.

Enjoy with a homemade burger, caramelised onion and beetroot relish or a mushroom & thyme risotto.



REGION:	Barossa
VINTAGE:	2017
HARVESTED:	March & April
ALC/VOL (%):	14.5
TOTAL ACID (G/L):	5.6
pH (UNITS):	3.71
CELLARING:	Enjoy now, but will reward short-medium term cellaring.

