

# YALUMBA

FAMILY WINEMAKERS 1849



## organic shiraz

south australia 2018

### winemaking / viticulture

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The grapes for this wine are sourced from four family owned, organically certified vineyards. The Carypides family vineyard located at Virginia in the Adelaide Plains, the Barich family vineyard on the Murray River at Loxton, the Palena family vineyards near Barmera in the Riverland, and the Strachan family vineyard in McLaren Vale.

### vintage conditions

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Good rainfall during July and August replenished the soil moisture. This proved invaluable as spring and summer were particularly dry. Rainfall late in December and again in late January was welcome, refreshing the vines during the growing season and leading into harvest. Following near perfect ripening weather, the Shiraz grapes were harvested in February and March.

### winemaker's comments

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A crimson red in colour with purple hues. Aromas of purple flowers such as violets and lavender are combined with blueberries, plums and forest floor aromas to create an appealing nose. The flavours of these aromas are continued on the palate, joined by a hint of allspice and mulberry. A medium bodied wine with plush soft tannins and a bright, juicy and persistent finish.

Enjoy with bruschetta pasta or a Swiss brown mushroom burger with caramelised onions.

### vintage information

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Vintage	2018
Region	South Australia
Winemaker	Heather Fraser
Harvested	February & March
Alcohol	13.5%
Total Acid	6.3 g/l
pH	3.72

