



Yalumba Paradox

SHIRAZ 2017

The Paradox is not what you might expect from a wine from the northern Barossa. It's not the high octane, lots of new oak stereotypical northern Barossa Shiraz, but rather a softer, more gentle velvet-like and savoury style of wine.



VINTAGE CONDITIONS

A wet winter and spring provided plenty of water for the vines to access. Spring and early summer temperatures were mild and below average, resulting in long, even ripening. These ideal conditions for grape growing allowed us to make optimal picking decisions. The warm, dry days with cool nights during late summer and autumn provided us with pristine fruit.

TERRIOR/PROVENANCE/REGION

The northern area of the Barossa Valley has some of the oldest landscapes in the Barossa. At 200 million years old, these bed rocks have formed the soils in which the grape vines grow. It is also one of the early grape growing areas of the Barossa with many generational growers who are both traditional and attune to the needs of making their vineyards sustainable with modern viticultural thinking.

TASTING NOTES

Deep crimson in colour with bright, brambly, berry aromas complemented by notes of cinnamon, black olive and pepper. A vibrant palate with loads of pomegranate and blackberry, it is silky and bright with fine, powdery tannins.

FOOD PAIRING

Enjoy with wild mushroom ragù and creamy polenta or Asian style five-spice beef cheek with a fennel salad.

WINEMAKER	Sam Wigan
HARVESTED	9 - 27 March 2017
REGION	Barossa Valley
TOTAL ACIDITY	5.8 g/L
PH	3.79
SO2	82 mg/L
ALCOHOL	14%
TREATMENT	Matured for 10 months in French oak puncheons new (15%), balance 1 year and older.
CELLARING	20+ years



A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

