

YALUMBA

FAMILY WINEMAKERS 1849

Wild Ferments

YALUMBA'S WILD FERMENTS ARE THE ESSENCE OF THE VINEYARD AND THE TRUEST DEPICTION OF THEIR VARIETY. THEY ARE WINES OF INDIVIDUAL CHARACTER, MADE WITH MINIMAL INTERVENTION. THEY'RE WINES FOR FREE THINKERS, BUT THEY'RE ALSO WINES YOU CAN TRUST AND BELIEVE IN.

THEY ARE MADE WITH CONVICTION AND CARE; THEY ARE MADE WITH

*the wild in
the air.*



BAROSSA SHIRAZ 2018

VINTAGE CONDITIONS

After a long, cold and slightly drier winter, the weather warmed in spring and the vines set a healthy crop. Typical summer warmth and minimal rainfall followed to ripen the grapes, which saw harvest commence with amazing flavour in the grapes that is mirrored in this wine.

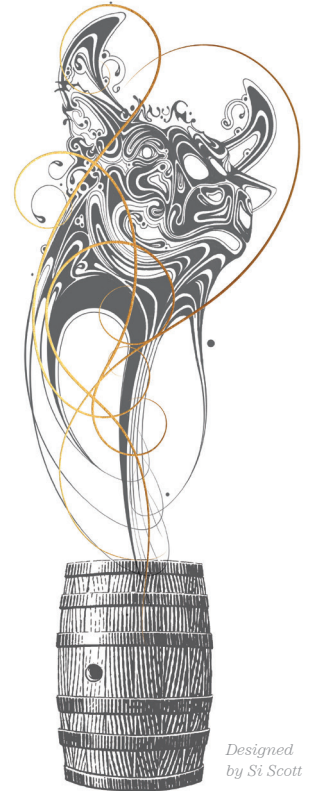
VITICULTURE & WINEMAKING

Sourced from our growers in the Barossa, the grapes were carefully destemmed and crushed into fermenters where gentle pump-overs and cooler fermentation temperatures minimised extraction of hard tannins, while providing rich and generous fruit. The wine was matured for twelve months before blending and bottling.

TASTING COMMENTS

Deep ruby in colour with crimson hues. A generous nose of rhubarb, berry cheesecake, raspberry jelly, warm nutmeg and cinnamon followed by violet, raisin and cherry. The moreish palate shows smokiness, boysenberry and sweet spice leading onto plush tannins.

Enjoy with pork sausages, caramelised red onion and shiraz relish or a grilled wild mushroom stack with herbs and black pepper.



Designed
by Si Scott

VINTAGE: 2018

HARVESTED: March & April

ALC/VOL: 14.5%

pH: 3.71

TOTAL ACID: 5.8 g/l

SO₂: 85 mg/l

OAK: Matured with French, American and Hungarian oak for 12 months.

WINEMAKER: Marc van Halderen

