



YALUMBA

BAROSSA BUSH VINE GRENACHE 2018

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

VINTAGE CONDITIONS

With good winter soil moisture, the vines grew happily through the warm spring and dry summer months. These conditions led to an even bunch set and a healthy vine canopy. Through summer and into autumn, the Grenache vines held their fruit in great condition while the weather remained dry and warm. This led to grapes with intense varietal Grenache flavour.

VITICULTURE & WINEMAKING

All batches of Bush Vine Grenache are crushed as separate parcels to either static pumpover fermenters or open top fermenters. The majority of batches are fully destemmed, however for some the stems are left on to contribute another flavour dimension. The wild yeasts present on the grape skins are allowed to initiate fermentation. Particular batches are selected to remain on skins post-fermentation. This extended maturation helps to contribute an even greater complexity and individuality to the wine. After draining and pressing off skins, all batches are racked into older American, French and Hungarian hogsheads for six months maturation.

TASTING NOTES

The fragrance is saturated with brooding plum red fruits, dark cherries and perfumed berries. This is a defined wine showing the richness and concentration of the vintage. The palate is richly textured, fleshy, round and supple, with a red juiciness that merges into velvety tannins.

Enjoy with a pork pie or miso roasted eggplant with tomatoes, dill, mint and black vinegar.



ALCOHOL: 14.5%
TOTAL ACIDITY (G/L): 5.0
PH (UNITS): 3.61
TOTAL SO₂ (MG/L): 75
WINEMAKER: KEVIN GLASTONBURY

SAMUEL'S COLLECTION