



YANGARRA

ESTATE VINEYARD

2006 OLD VINE GRENACHE

OUR STORY

In 1946 the Smart family planted Grenache vines in a grey sandy dune at the northern edge of McLaren Vale. Yangarra Estate Vineyard is located on the site of these original bush vine plantings. Our single-vineyard estate is devoted to Rhône varieties grown primarily as traditional bush vines using sustainable farming practices. Our cooler climate at the base of the Mt. Lofty Range coupled with weathered, sandy soils feed our Rhône grapes unusually intense, lush and soulful flavours.

BUSH VINE GRENACHE

The vase-shaped, dry-farmed old strugglers stand without wires or any system of support. This ancient bush vine method allows us to care for each vine individually. Set low to the ground on the weathered remnants of a long-gone mountain range, this sandy site is now fondly called "the Beach." As with the fabled stones of Châteaneuf du Pape the sands reflect heat during the day and release it at night to enhance ripening. Combine this with cooling breezes from nearby Mt. Lofty, and you have the perfect environment for healthy, fresh, natural fruit of rare intensity and balance.

2006 VINTAGE

Oddly enough it rained. We don't get that much rain in McLaren Vale during the summer. Fortunately, the cool weather slowed things down allowing more time for the grapes to reach balanced ripeness. We picked Grenache during the last three weeks of April. 2006 produced dense, concentrated wines with exceptional aromatics.

WINEMAKING

We picked on flavour and tannin ripeness, not numbers. Never numbers. After a cold pre-soak, fermentation in open-top tanks began naturally with wild yeast. Winemaker, Peter Fraser, lets the wild yeasts do their trick in his deliberately hands-off style of winemaking. Eighteen months in seasoned French oak barrels helped soften the edges and add complexity.

WINE CHARACTER

"This is the most aromatic Grenache we've ever made. The nose is a rush of cloves, roses, lavender, dark cherries and raspberries. The palate is rich and mouth-coating with young, grainy tannins that will soften in time. As it evolves, the wine will develop the trademark dusty rose, dry cocoa powder, freshly-sawn jarrah (Eucalyptus marginata) and leathery earthiness that this vineyard produces year in, year out."

Peter Fraser, Winemaker

TECHNICAL NOTES

REGION

McLaren Vale, South Australia

VARIETAL COMPOSITION

100% Grenache

ALCOHOL

15.0%

BRIX AT HARVEST

Don't know, we picked on flavour

BARREL AGING

18 months, 100% seasoned French oak

WINEMAKER

Peter Fraser

VITICULTURIST

Michael Lane

CASES

3,612 six-bottle cases

