



Yangarra is a biodynamic wine farm in the northeast of the McLaren Vale region in South Australia. Our philosophy centres around producing single-vineyard wines from the best varieties of the southern Rhone, as our estate's rare geologies, moderate altitude, abundant sunshine and cool evening breezes make it perfect for varieties that thrive in moderate maritime environments. Our respect for this special piece of country is shown in the wines we make, every one is a confident reflection of the nature of this land.



REGION:

Kangarilla, McLaren Vale, SA

VARIETAL COMPOSITION:

100% Grenache

VINE AGE:

Grenache 67 year-old vines

ELEVATION:

200-210m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

11 months, 100% older French Oak

ALCOHOL 14.5%

T.A. 7.6g/L

PH 3.28

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 574 cases

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McLaren Vale, South Australia

2012 OLD VINE GRENACHE

From bush vines planted in 1946 high on our Estate's deep sandy soils, our Old Vine Grenache is complex, elegant and enticing.

VINEYARD

There are 100 hectares of vineyards at Yangarra in 35 individual blocks. These vineyards are spread amongst an extra 70 hectares of creeks, native vegetation and native corridors. Our vase-shaped, dry-farmed old strugglers stand without wires or system of support. This ancient bush vine method spreads the fruit to be more evenly and allows greater natural airflow. Set low to the ground on the weathered remnants of a long-gone mountain range, the sandy site retracts heat during the day and releases it at night, like the fabled stones of Chateaufort du Pape, and with the cool evening air that flows down from nearby Mount Lofty enhances physiological ripening to produce intense, bright flavours.

VINTAGE

The growing season was quite normal with good rainfall in winter and a moderate spring. 2012 was an extremely early ripening season in the region, which was exacerbated by low yields and a warm dry ripening period. We received a few showers of rain at key times, and this combined with some cooler nights helped us to extend our picking a little, allowing for flavours to evolve and tannins to soften. 2012 will be a vintage renowned for rich and intense flavours.

WINEMAKING

Grenache was hand-picked and received via a belt elevator (rather than the normal screw hopper which macerates the skins), de-stemmed and then sorted via two sorting tables, resulting in tubs of perfectly whole berries. These tubs are then tipped into our open fermenters (to avoid macerating the skins), where the berries are cold-soaked for 5-6 days and undergo wild fermentation. A careful regime of plunging and drain and returns ensued before the wine was sent to older French barriques after about 12-14 days. The wine in barrel was kept on the yeast lees for approximately 12 months prior to blending. The wine received no fining, just filtration.

"A highly complex, intense beauty, with cherry and plums giving way to hints of licorice, dried spring flowers, cocoa and cinnamon spice. The palate is driven and concentrated, with fine sandy mineral tannins." Peter Fraser, winemaker.