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% Shiraz

**VINE AGE:** 13-17 year-old vines

**ELEVATION:**
150-180m above sea level

**VITICULTURALIST:**
Michael Lane

**BARREL AGING:**
18 months French oak (25% new)

**ALCOHOL:** 14.5%

**T.A.:** 7.04g/L

**pH:** 3.52

**WINEMAKER:**
Peter Fraser, Shelley Torresan

**CASES:** 9565 cases

*The 2012 is a classic Yangarra Shiraz, with bright black fruits and black peppercorn spice. There are layers of complexity with chocolate and charcuterie, woven together with fine grainy tannins.*

Peter Fraser, winemaker.

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**2012 SHIRAZ**

Shiraz adopts a very different form at Yangarra than the typical McLaren Vale style. It is almost more akin to the cooler climate styles.

**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 estate has twelve individual blocks of Shiraz. Each block is defined by different aspects and subtle variations of the sand and Ironstone soils that overlie the ancient North Maslin Sands geological formation.

**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**

Shiraz was harvested at night and received by way of a belt elevator (rather than a screw-hopper which macerates the skins) and only de-stemmed. Whole berries were double sorted before going into open-top fermenters. We cold-soaked the fermentation tanks for 5-6 days until the onset of wild-fermentation, utilising the yeasts that naturally come in with the grapes from the vineyard. The open fermenters underwent a careful regime of plunging and rack and returns. The wine was then sent to French barriques after about 12-14 days and kept on the yeast lees prior to blending. The wine received no fining, just filtration.