



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: 14-18 year-old vines

ELEVATION:

150-180m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

18 months in French oak (30% new)

ALCOHOL 14.5%

T.A. 7.18g/L

PH 3.43

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 155 cases

2012 SMALL POT WHOLE BUNCH SHIRAZ

Our small pot wines are winemaker selections that can be as small as one or two barrels, and never more than 200 dozen bottles. They can be a winemaking trial, a favourite barrel, or a wine style that's a little different and of interest. These are wines that tell an individual story of something unique at the Estate.

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. We have 12 individual Shiraz blocks on the property.

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

Whole bunch fermentation is used to produce extra complexity and tannin structure. We have trialed many percentages of whole bunch, and found that 25% works best for us. We tip the hand picked whole bunches into the bottom of our open fermenters, and fill the rest with shiraz berries that are mostly unbroken and de-stemmed. These have been sorted twice to remove any raisins, bugs, leaf, stalks, petioles or smashed berries. The tanks were coldsoaked for 5-6 days awaiting the onset of wild fermentation, and then underwent a careful regime of plunging and rack and returns, being drained to older French barriques after about 12-14 days. The wine in barrel was kept on the yeast lees for approximately 18 months prior to blending and received no fining, just filtration.

"Aromatically this wine is all about dark fruits, but it is on the palate that it really lights up. Very Intense dark satsuma plums are balanced by a sanguine character and a very focussed, robust tannin structure."

- Peter Fraser, winemaker