



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:

65% Grenache, 27% Shiraz, 8% Mourvedre

VINE AGE:

Grenache 69 year-old vines; Shiraz 16-20 year-old vines, Mourvèdre 11 year-old vines

ELEVATION:

150-210m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING: 9 months in older French oak

ALCOHOL 14.5%

T.A. 6.23g/L

PH 3.43

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 1,074 cases

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2014 GSM

Our GSM is a careful blending of Grenache, Shiraz and Mourvèdre in which the composition varies from year to year, conveying the traditional estate blends of the southern Rhône. The backbone of the wine comes from our old bush vine Grenache planted in 1946.

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. 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.

WINEMAKING

The 2014 growing season was full of extremes, hail early in December, a heat wave in January and some heavy rain in February. March was near perfect, allowing the grape maturation to finish just as we would like. Other than very small yields, the vineyard has weathered this storm amazingly well. The grapes were 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 drain and returns. The wine was then sent to older French barriques after about 12-14 days and kept on the yeast lees for approximately 12 months prior to blending. The wine received no fining, just filtration.

"A bright and perfumed aroma, with some of the sandy, earthy characters and subtle spices. Gentle, chewy fruit combines on the palate with fine tannins and a fresh line of acidity, lending the wine to drinking now with barbequed meats, or putting down for some time in the cellar."

- Peter Fraser, winemaker.