

# YANGARRA

ESTATE VINEYARD

Yangarra is a biodynamic wine farm in the northeast of the McLaren Vale region in South Australia. Our philosophy centres around producing southern Rhone varietal wines only from our single vineyard estate that are an honest reflection of this special place.



**REGION:**

Kangarilla, McLaren Vale, SA

**VARIETAL COMPOSITION:**

100% Grenache

**VINE AGE:** 68 year-old vines

**ELEVATION:**

210m above sea level

**VITICULTURALIST:**

Michael Lane

**BARREL AGING:**

10 months

100% older French Oak

**ALCOHOL** 14.5%

**T.A.** 6.5 g/L

**PH** 3.36

**WINEMAKER:**

Peter Fraser, Shelley Torresan

**BOTTLES:**

3336 bottles

## 2014 HIGH SANDS GRENACHE

High Sands is our Grail. It captures the essence of our prized old vines. For us, High Sands means intense, brilliant, taut yet harmonious, serene, wholesome and complex.

High Sands is grown on the highest point of our white/grey, ancient sandy dunes, on the very top of our Estate. The gnarly old bush vines were planted by Frederick Arthur Smart and his sons in 1946. His eldest son, Bernard Smart still lives adjacent to our property and still farms Grenache at Clarendon.

### VINEYARD

We have six blocks of old Grenache, and Block 31 (1.7 Ha) at the top of the ridge has the deepest sand, the lowest vigour and yield. It consequently always stands out as our pinnacle Grenache block. The old strugglers are dry grown, bush vine or vase-shaped and thinned to ten inches from the ground to create individual microclimates and better air flow and light within the canopy.

The 2014 growing season was marked by many extremes, with hail in December, extreme heat in January, and rains in February. To our savior, very small yields and March being near perfect, 2014 resulted in powerful, balanced and concentrated wines.

The grapes were hand-picked on the 1st April (fruit day), and yielded a miniscule 15 hectolitres per hectare. As much as we pick on sugar/acid balance, and importantly physiological characters, we also consider the biodynamic calendar where possible, with fruit days and flower days being the most desirable, and a root day avoided.

The vineyard is certified Biodynamic (certification # 11587) with Australian Certified Organic. We have quite a practical approach, with our philosophy focused around healthy and alive soil, which involves no use of synthetic herbicides or fungicides, use of compost and biodynamic preparations, use of sheep in winter to graze under vine, and minimal mechanical soil disruption.

### WINEMAKING

The fruit was hand-picked, 100% de-stemmed and mechanically berry-sorted, with only 50% of that crushed. 5 day cold soak at approximately 10 degrees. The wild fermentation is encouraged as the tank is warmed to approximately 20 degrees. We only plunge during the fermentation. No pressings are used. We drain off the wine to barrel and keep it on yeast lees for the entire 10 months of maturation, using only our best 1 and 2 year-old French oak. Individual barrels are chosen that display the pedigree of the deep sand, with intense fragrance juxtaposed with intense fruit expression and gritty long tannin structure. Not Fined. Bottled February 2015. Certified Biodynamic.