



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% Mourvedre

**VINE AGE:** 10 year-old vines

**ELEVATION:**

150m above sea level

**VITICULTURALIST:**

Michael Lane

**BARREL AGING:**

9 months 100% older French oak

**ALCOHOL** 14.0%

**T.A.** 6.84g/L

**PH** 3.41

**WINEMAKER:**

Peter Fraser, Shelley Torresan

**CASES:** 223 cases

Copyright 2016 Yangarra Estate Vineyard  
McLaren Vale, South Australia

## 2014 MOURVEDRE

We grow a small two-acre patch of Mourvedre on our single-estate vineyard. Most of the fruit goes in to our GSM blend each year, however when we have exceptional lots we make a limited quantity for a single-variety bottling.

### 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. Mourvèdre is a thick-skinned, late-ripening variety that requires considerable sunshine to ripen. Our Mourvèdre lies on a small west-facing block on sandy, ironstone gravel soils and has a soldier-like upright growth. It's the last variety to ripen on our estate.

### 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. Mourvèdre was hand-picked and received via 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 yeast fermentation. 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 9 months prior to blending. The wine received no fining, just filtration.

"A very bright and spicy style of Mourvedre, this wine is quite perfumed. It has slight hints of the trademark Mourvedre green peppercorn, and tight grippy tannins on the palate." Peter Fraser, winemaker.