



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:

Blewitt Springs, McLaren Vale, SA

VARIETAL COMPOSITION:

100% Roussanne

VINE AGE: 13 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

6 months in Ceramic Eggs

ALCOHOL 13.5%

T.A. 5.6 g/L

PH 3.36

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 94 cases

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McLaren Vale, South Australia

2014 ROUX BEAUTÉ

The Roux Beaute began as a winemaking trial, with the intention of growing and making an extraordinary Roussanne. The grapes fermented and matured on their skins in big 675L ceramic eggs. The resulting wine is luxuriously textured, and showcases the varietal flavours of Roussanne and the distinctive characters of the site. It will age wonderfully given time in the cellar.

The name captures our intention to beautifully express the Roussanne varietal and its site. Roux, the french word for 'russet', is the likely origin of the name Roussanne, and refers to the reddish tinge that forms on the yellow-green grapes when ripe. Beaute is the french word for beauty, and can also mean 'with a flourish, or brilliantly'.

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 Roussanne is planted in soils of weathered sands mixed with ironstone gravels. We find it very important to shoot and bunch thin in February just before the berries begin accumulating sugar, and follow up with some leaf plucking, as the extra sunlight allows for the tannins to be tamed and ripeness to occur at lower sugar levels resulting in a more balanced and restrained style.

WINEMAKING

Hand-picked. Destemmed and mechanically sorted. We have used two 675 litre ceramic eggs for fermenting and maturing this wine. Egg 1 - foot trod and filled into a 675L ceramic egg. Indigenous yeast, Fermented on skins, and remains on skins for 120 days before pressing. Egg 2 - Whole berry pressed using a basket press into another Ceramic Egg, indigenous yeast, fermented off skins. The final blend was 60% extended skin batch and 40% without skins batch. Bottled in September 2014. This wine is slightly more full bodied than the 2013, a result of the hotter January which we feel contributed to more "russet" colouring of the skins. Certified Biodynamic.

"Very concentrated and full bodied style, savoury aromas with a backbone of lime and spices. The velvet tannins and mouth-coating texture are a real feature of this wine, as are the intriguing and complex varietal characters."

- Peter Fraser, Winemaker.