



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: year-old vines

ELEVATION:

150-180m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

13 months, 25% new French oak

ALCOHOL 14.0%

T.A. 6.52 g/L

PH 3.49

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 7833 cases

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McLaren Vale, South Australia

2014 SHIRAZ

Shiraz adopts a very different form at Yangarra than the typical McLaren Vale style. It is almost more akin to the cooler climate styles.

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 estate has twelve individual blocks of Shiraz. 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. Having said that, other than very small yields, the vineyard has weathered this storm amazingly well. Picking decisions have been even more critical than normal, often slightly earlier than normal to retain brightness and freshness that we expect from our estate.

Shiraz was 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 rack and returns. The wine was then sent to French barriques after about 12-14 days and kept on the yeast lees prior to blending. The wine received no fining, just filtration. Certified Biodynamic.

"This wine is all about texture. The meaty blueberry hint is sometimes like prosciutto or other dark charcuterie meats; the figgy base tones provide a solid base flavour, the cleansing natural acidity working with the tannins to draw the finish out to a delicious taper with a long aftertaste where those cherries evident in the bouquet re-emerge, sinuous and more-ish.

Peter Fraser, Winemaker.