



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% Viognier

VINE AGE: 11 year-old vines

ELEVATION:

170m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

4 months/ 100% old French oak

ALCOHOL 12.0%

T.A. 6.08 g/L

PH 3.22

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 387 cases

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McLaren Vale, South Australia

2014 VIOGNIER

The common style of Viognier in Australia is a very rich one with overt dried apricot characters. The Yangarra Viognier is much more restrained, and picked earlier with the ambition of fragrance and finesse.

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 Viognier is planted on an east-facing ridge in the southeastern parcel of our Estate. The soils are sand mixed with ironstone gravels, and a modified VSP system lets us regulate the amount of sunlight to reach the leaves and grapes. A small amount of fruit thinning is also done pre-veraison to minimise bunch crowding and to ensure even ripening.

VINTAGE

The 2014 growing season was one of extremes, with hail in early December, a heat wave in January, and some heavy rain in February. However March was near perfect, allowing the grape flavour maturation to finish just as we would like. Other than very small yields, the vineyard has weathered the 2014 storm amazingly well. Picking decisions have been even more critical than normal and we have gone a little earlier to retain the brightness and freshness that we expect from our Estate.

WINEMAKING

The Viognier was hand-picked and we carefully pressed only 60% of the extractable juice to eliminate any potential bitterness or astringency. No sulphur was added, fermentation was started in tank then the ferment was transferred to barrel, where it allowed to naturally complete fermentation. The wine was matured for 4 months, the lees retained and stirred monthly, and received filtration prior to bottling.

"We picked early to maintain elegance in varietal character. White nectarine, jasmine flower fragrance, raw almond hull all feature with crunchy granny smith apple acidity on the finish." - Winemaker, Shelley Torresan