



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: 17-21 year-old vines

ELEVATION:

150-180m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

18 months in French oak (35% new)

ALCOHOL 14.5%

T.A. 6.43 g/L

PH 3.46

WINEMAKER:

Peter Fraser, Shelley Torresan

2014 WHOLE BUNCH SHIRAZ

Our small pot wines are winemaker selections that can be as small as one or two barrels. They can be a winemaking trial, a favourite barrel, or a wine style that's a little different and of interest. These are wines that tell an individual story of something unique at the Estate. Whole bunch fermentation is used to produce extra complexity and tannin structure. We have trialed many percentages of whole bunch, and found that 25% works best for us.

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. We have 12 individual Shiraz blocks on the property.

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. Whole bunch fermentation is used to produce extra complexity and tannin structure. We have trialed many percentages of whole bunch, and found that 25% works best for us. We tip the hand picked whole bunches into the bottom of our open fermenters, and fill the rest with shiraz berries that are mostly unbroken and de-stemmed. These have been sorted twice to remove any raisins, bugs, leaf, stalks, petioles or smashed berries. The tanks were coldsoaked for 5-6 days awaiting the onset of wild fermentation, and then underwent a careful regime of plunging and drain and returns, being drained to older French barriques after about 12-14 days. The wine in barrel was kept on the yeast lees for approximately 18 months prior to blending and received no fining, just filtration. 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.