



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:

68% Grenache, 26% Shiraz,
6% Mourvèdre

VINE AGE: Grenache: 70 year-old; Shiraz 17-21 year-old and Mourvèdre 12 year-old vines

ELEVATION:

150-210m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

10 months in older French oak

ALCOHOL 14.5%

T.A. 6.23 g/L

PH 3.43

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 4,904 cases

Copyright 2016 Yangarra Estate Vineyard
McLaren Vale, South Australia

2015 GSM

Our GSM is a careful blending of Grenache, Shiraz and Mourvèdre in which the composition varies from year to year, conveying the traditional estate blends of the southern Rhône. The backbone of the wine comes from our old bush vine Grenache planted in 1946.

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. 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 2015 vintage was one of the earliest and fastest we've ever seen here at Yangarra. Winter started off wet but then it was dry from the first week of August, and flowering set in early. During ripening we experienced steady daytime warmth and cool evenings - on the whole it was a mild summer with only one extreme heat day. A little rain in late January cooled the vineyards, and then harvest happened fast and furiously with a lot of blocks ripening at the same time. Despite this, we were able to get all of our fruit into the winery, and our natural ferments cruised along happily. It was a low-yielding year, but this only helped to intensify the flavours which are shown in the wines, alongside perfect natural acidity and exceptional colour.

The grapes were 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 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 10 months prior to blending. The wine received no fining, just filtration. Certified Biodynamic.

"A bright and fragrant aroma, with spicy red and blue fruits. The blending of these three varieties is an equal mix of sharp precision as much as sensuality. Its fruit is bright, shiny and fresh, showing that silky sheen of the Grenache, yet below are more brooding layers which will unfold over the next decade. Without upsetting this harmonious balance, the Shiraz and Mourvèdre will gradually emerge." - Peter Fraser, Winemaker.