

YANGARRA

ESTATE VINEYARD

Yangarra is a biodynamic wine farm in the northeast of the McLaren Vale region in South Australia. Our philosophy centres around producing southern Rhone varietal wines only from our single vineyard estate that are an honest reflection of this special place.



REGION:

Kangarilla, McLaren Vale, SA

VARIETAL

COMPOSITION: 100%

Grenache

VINE AGE: 69 year-old vines

ELEVATION:

210m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

11 months

100% older French oak

ALCOHOL 14.5%

T.A. 7.4 g/L

PH 3.42

WINEMAKER:

Peter Fraser, Shelley Torresan

BOTTLES:

3,120 bottles

2015 HIGH SANDS GRENACHE

High Sands is our grail. It captures the essence of our prized old vines. For us, High Sands means intense, brilliant, taut yet harmonious, serene, wholesome and complex.

High Sands is grown on the highest point of our white/grey, ancient sandy dunes, on the very top of our estate. The gnarly old bush vines were planted by Frederick Arthur Smart and his sons in 1946. His eldest son, Bernard Smart still lives adjacent to our property and to this day farms Grenache at Clarendon.

VINEYARD

We have six blocks of old Grenache, and block 31 (1.7 Ha) at the top of the ridge has the deepest sand, the lowest vigour and yield. These old vines are dry grown, bush or vase-shaped and thinned to ten inches from the ground to create individual microclimates and better air flow and light within the canopy.

The 2015 stamp of full throttle acidity and tannin that ran through our Old Vine and Ovitelli Grenache is very evident in the High Sands. It is youthful and will benefit from some time bottle or time in a decanter. During the 2015 growing season, we experienced steady warm days (with only one extreme heat day) resulting in rapid sugar accumulation and resulting in a relatively early and compressed harvest.

The grapes were hand-picked on the 5th of March (fruit day), and yielded a mere 15 hectoliters per hectare. As much as we pick on sugar/acid balance, and importantly physiological characters, we also consider the biodynamic calendar where possible, with fruit days and flower days being the most desirable, and a root day avoided.

The vineyard is certified biodynamic (certification # 11587) with Australian Certified Organic. We have quite a practical approach, with our philosophy focused around healthy and alive soil, which involves no use of synthetic herbicides or fungicides, use of compost and biodynamic preparations, use of sheep in winter to graze under vine, and minimal mechanical soil disruption.

WINEMAKING

The fruit was hand-picked and mechanically berry-sorted, with only 50% crushed. Five day cold soak at approximately 10 degrees. Open fermenters were used, wild yeast ferment. Plunging only took place during fermentation. No pressings were used. The wine was kept on yeast lees in 100% older French oak for the 11 months of maturation. We have selected individual barrels that showcase the pedigree of the deep sand, with intense fragrance juxtaposed with intense fruit expression and gritty long tannin structure. Not Fined. Certified organic/biodynamic.