

# 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% Shiraz

**VINE AGE:** 20 year-old vines

**ELEVATION:**

180m above sea level

**VITICULTURALIST:**

Michael Lane

**BARREL AGING:**

15 months in French oak  
(48% new)

**ALCOHOL** 14.5%

**T.A.** 6.3 g/L

**PH** 3.43

**WINEMAKER:**

Peter Fraser, Shelley Torresan

**BOTTLES:**

5,088 bottles

## 2015 IRONHEART SHIRAZ

The name Ironheart speaks to the reddish ironstone gravel soil and represents the most eloquent expression of Shiraz from our unique Estate. This wine aspires to be a powerhouse, yet showcasing perfume and an elegant side to its dense sanguine character and tannin-built structure.

### VINEYARD

Sourced from block 15 (1.8 Ha) which lies amongst a gravelly ironstone outcrop (where the North Maslin sand geology comes to the surface). Of the twelve individual blocks of Shiraz on our estate, this block produces the most profound fruit.

The vines are spur pruned to approximated 24 buds per vine on a single cordon, and shoot thinned to the same number every spring. We use a vertical shoot positioned trellis, but allow approximately half the canopy to be left out in a controlled sprawl, giving us nice dappled light. When bunch closure is complete, we remove any leaves surrounding the bunches to ensure no shading of any fruit.

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 27th of February (fruit/flower day), and yielded 29 hectolitres 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 25% whole bunches retained. The remaining fruit was destemmed and mechanically sorted. Five day cold soak at approximately 10 degrees. Open fermenters were used, wild yeast ferment. Plunging and some gentle délestage occurred during fermentation. The wine was kept on yeast lees in 48% new French oak and 52% older French oak for 15 months. We have selected individual barrels that showcase the characters of the ironstone that the vine grows in. Certified organic/biodynamic.