



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:

Blewitt Springs, McLaren Vale, SA

VARIETAL COMPOSITION:

100% Mourvèdre

VINE AGE: 13 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

9 months in older French oak

ALCOHOL 14.5%

T.A. 6.02 g/L

PH 3.67

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 370 cases

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McLaren Vale, South Australia

2015 MOURVÈDRE

We grow a small two-acre patch of Mourvèdre on our single-estate vineyard. Most of the fruit goes in to our GSM blend each year, however when we have exceptional lots we make a limited quantity for a single-variety bottling.

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. Mourvèdre is a thick-skinned, late-ripening variety that requires considerable sunshine to ripen. Our Mourvèdre lies on a small west-facing block on sandy, ironstone gravel soils and has a soldier-like upright growth. It's the last variety to ripen on our estate.

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.

Mourvèdre was hand-picked and received via 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 yeast fermentation. 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 9 months prior to blending. The wine received no fining, just filtration. Certified Biodynamic.

"A very bright and spicy style of Mourvèdre, this wine is quite perfumed. It has slight hints of the trademark Mourvèdre green peppercorn, and tight grippy tannins on the palate"
- Peter Fraser, Winemaker.