

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:

200-210m above sea level

VITICULTURALIST:

Michael Lane

AGING:

9 months, 100% older French Oak

ALCOHOL 14.5%

T.A. 7.5 g/L

PH 3.15

WINEMAKER:

Peter Fraser

CASES:

1905 cases

2015 OLD VINE GRENACHE

From bush vines planted in 1946 high on our Estate's deep sandy soils, our Old Vine Grenache is complex, elegant and enticing. This wine is a cornerstone of expressing our estate.

VINEYARD

Sourced solely from vines which were planted in 1946, these old bush vines are not irrigated and are pruned to an average of 20 buds per vine and shoot thinned to the same number in Spring to ensure there is balance to the canopy with each bunch being evenly spread.

During the 2015 growing season, we experienced steady warm days (with only one extreme heat day) resulting in rapid sugar accumulation leading to a relatively early and compressed harvest.

The grapes were hand-picked on the 2nd March (leaf day), and meagerly yielded 5 tonnes 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

Hand-picked and received via a belt elevator, de-stemmed and then sorted via two sorting tables, resulting in tubs of perfectly whole berries, of which half are crushed. These tubs are then tipped into our open fermenters, where the must is cold-soaked for 5-6 days and undergoes wild fermentation.

A careful regime of only plunging to minimize over extraction is carried out, before the wine was sent to older French barriques after about 12-14 days. No Pressings are used. The wine in barrel was kept on the yeast lees for approximately 8 months prior to blending. The wine received no fining, just filtration. Bottled in February 2016. Certified Biodynamic.