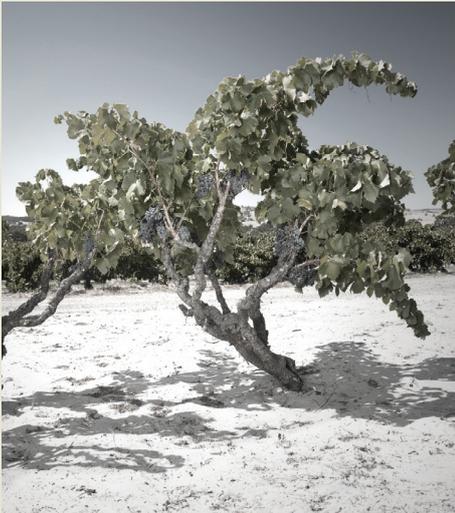


YANGARRA

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:

200m above sea level

VITICULTURALIST:

Michael Lane

AGING:

140 days on skins, 11 months in

Ceramic eggs

ALCOHOL 14.5%

T.A. 7.2 g/L

PH 3.15

WINEMAKER:

Peter Fraser, Shelley Torresan

BOTTLES:

1128 bottles

2015 OVITELLI GRENACHE

The name 'ovitelli' is a portmanteau of 'ovi' and 'vitelli' meaning 'egg' and 'life' respectively. The Ovitelli Grenache is our most perfumed and elegant Grenache from the sands at Yangarra. The vibrant fruit of the dry-grown 1946 planted bush vines is rewarded with a long, luxurious ferment and a whole autumn on skins in big ceramic eggs. This is our most elegant grenache with great emphasis on perfume, tension and precision.

VINEYARD

The Grenache was sourced solely from Block 30 (2.0 Ha), which was planted in 1946 and is North-Easterly adjacent to the High Sands block. The old bush vines are not irrigated and are pruned to an average of 20 buds per vine. The vines are shoot thinned in Spring to ensure there is balance to the canopy and 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 and resulting in a relatively early and compressed harvest.

The grapes were hand-picked on the 2nd of March (leaf day), and meagerly yielded 24 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 days 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

During grape ripening, as sugar accumulates the berries metabolise natural acids, increasing pH while total acidity falls. However with our Grenache this vintage we experienced a unique phenomenon, where the pH in the wine came in incredibly low, even at full ripeness. This has a dramatic effect to the brightness and tightness of the wine, and perhaps its approachability as a young wine but hopefully adds merit to its longevity.

The fruit was hand-picked, then 100% was de-stemmed and mechanically berry-sorted, with only 50% crushed and tipped into two 675L ceramic eggs. The fermentation occurs in the eggs, and the wine remained on skins for 140 days post-fermentation. The wine is matured in the ceramic eggs, not fined and bottled in January 2016. The pressings are not used in this wine. Certified Biodynamic.