

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% Roussanne

VINE AGE: 12 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

AGING:

160 days in Ceramic Eggs

ALCOHOL 13.5%

T.A. 5.6 g/L

PH 3.35

WINEMAKER:

Peter Fraser, Shelley Torresan

BOTTLES:

1272 bottles

2015 ROUX BEAUTÉ ROUSSANNE

'Roux', the French word for 'russet', and refers to the reddish tinge that forms on the yellow-green skins of the berries. 'Beauté' refers to our aspirations of this wine, and a word play of the Australian slang 'you beauty', to mean an exclamation of joy or enthusiasm. The name captures our intention to beautifully express the Roussanne varietal and its site.

The Roux Beauté wine began as a winemaking trial in 2013 where we fermented and matured Roussanne on their skins in big 675L ceramic eggs. The resulting wine is luxuriously textured, and showcases the varietal flavours of Roussanne and the distinctive characters of the site.

VINEYARD

The Roussanne was sourced solely from Block 6A (1.0 Ha) overlying weathered sands and ironstone gravels, the oldest planting of Roussanne which is now 12 years old. The vines are pruned to approximately 24 buds per vine on a single cordon, shoot thinned to the same number in early spring, and trellis the canopy to a vertical position. When bunch closure is complete, we remove all the east facing leaves surrounding the bunches to ensure full exposure to the morning sun.

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 21st February (flower day), and meagerly yielded 32 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

We have used two 675 L ceramic eggs.

Egg 1 - The hand-picked fruit was 100% destemmed and mechanically berry-sorted, and crushed (no whole berries). These have been tipped in the egg by bucket for fermentation, and remained on skins for 160 days. The wine has been decanted from the sunken skins, and no pressings used.

Egg 2 - Whole bunches have been pressed using a basket press, fermented off skins.

The final blend was 60% extended skin contact batch with 40% without skins batch, and matured in the eggs until late September. No fining. Bottled October. Certified Biodynamic.