



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% Roussanne

VINE AGE: 12 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

7 months/ 100% older French oak

ALCOHOL 13.5%

T.A. 6.03g/L

PH 3.41

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 206 cases

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McLaren Vale, South Australia

2015 ROUSSANNE

In 2003 we grafted Roussanne over Cabernet Sauvignon roots and began the journey with this obscure variety (which is equally as rare in its original home of the southern Rhone), known for its savoury flavours, textural palate and rewards in the cellar.

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. Our Roussanne is planted in soils of weathered sands mixed with ironstone gravels. We find it very important to shoot and bunch thin in February just before the berries begin accumulating sugar, and follow up with some leaf plucking, as the extra sunlight allows for the tannins to be tamed and ripeness to occur at lower sugar levels resulting in a more balanced and restrained style.

WINEMAKING

The 2015 vintage was one of the earliest and fastest we have ever seen here at Yangarra. It was a low-yielding year which produced intense flavours. The Roussanne was hand-picked and we carefully pressed only 60% of the extractable juice to eliminate any potential broadness. No sulphur was added, and the juice was transferred to barrel without any settling or fining, where it underwent wild yeast fermentation. The wine was matured for 7 months, the lees retained and stirred monthly, and received no fining, just filtration.

"Intensely flavoured, with lemon and lime rind alongside rich savoury characters. The texture is its distinguishing feature, developed from the tannins in the skin, the waxy nature of the variety and creaminess of lees contact" - Peter Fraser, Winemaker.