

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% Shiraz

VINE AGE: 18-22 year-old vines

ELEVATION:

150-180m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

14 months

ALCOHOL 14.5%

T.A. 6.15 g/L

PH 3.57

WINEMAKER:

Peter Fraser

CASES: 6300 cases

2015 SHIRAZ

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 estate has twelve individual blocks of Shiraz. Each block is defined by different aspects and subtle variations of the sand and Ironstone soils that overlie the ancient North Maslin Sands geological formation.

VINEYARD

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 on the whole a mild summer, which combined with low yields, resulted in a very early harvest. This resulted in intensity of colour and flavour, and was combined with near perfect natural acidity.

Being from multiple blocks of Shiraz, we picked from late February through till mid March, and meagerly yielding approximately 8-10 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

The 2014 growing season was full of extremes; hail early in December, a heat wave in January and some heavy rain in February. March was near perfect, allowing the grape maturation to finish just as we would like. Having said that, other than very small yields, the vineyard has weathered this storm amazingly well. Timing is critical; with picking often occurring slightly earlier than usual to retain brightness and freshness that we expect from our estate.

Some of the Shiraz was harvested at night and received by way of a belt elevator and only de-stemmed. Whole berries were double sorted before going into open-top fermenters. We hand picked parts of blocks as well to enable us to do some whole bunch ferments within the final blend. We cold-soaked the fermentation tanks for 5-6 days until the onset of wild-fermentation, utilising the yeasts that naturally come in with the grapes from the vineyard. The open fermenters underwent a careful regime of plunging and rack and returns. The wine was then sent to French barriques (approximately 20% New oak) after about 12-14 days and kept on the yeast lees prior to blending. The wine received no fining, just filtration. Bottled in June 2016. Certified Biodynamic.