

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: 70 year-old vines

ELEVATION:

200m above sea level

VITICULTURALIST:

Michael Lane

AGING:

191 days on skins,

11 months in Ceramic eggs

ALCOHOL 14.5%

T.A. 5.3 g/L

PH 3.46

WINEMAKER:

Peter Fraser, Shelley Torresan

BOTTLES:

3,276 bottles

2016 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

This 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. These old bush vines are dry grown, and 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.

The 2016 growing season was marked by a dry spring and was headed for a very early and compressed season. We had some mild summer rains which slowed the sugar ripening of the vines down, and helped give brightness and fleshiness to vintage.

The grapes were hand-picked on the 4th of March (fruit day), and yielded 41 hectoliters 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

The fruit was hand-picked and mechanically sorted. 100% of the fruit was then destemmed, crushed and tipped into 675L ceramic eggs. The fermentation occurred in the eggs and the wine remained on skins for 191 days post-fermentation. Exclusively matured in ceramic eggs. No pressings were used. Not fined. Certified organic/biodynamic.