



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:**

Kangarilla, McLaren Vale, SA

**VARIETAL COMPOSITION:**

100% Shiraz

**VINE AGE:** 17-21 year-old vines

**ELEVATION:**

150-180m above sea level

**VITICULTURALIST:**

Michael Lane

**BARREL AGING:**

None

**ALCOHOL** 14.5%

**T.A.** 6.1 g/L

**PH** 3.65

**WINEMAKER:**

Peter Fraser, Shelley Torresan

**CASES:** 1789 cases

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McLaren Vale, South Australia

## 2016 PF SHIRAZ

The PF Shiraz is made from grapes grown on our certified biodynamic single-estate vineyard, grown without herbicides, fungicides or synthetic chemicals. It is made without additions of any kind: sulphur (preservative), acid, tannin or finings.

### 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. 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. We predominantly source from our Sand blocks for this wine as they tend to be lighter bodied and more perfumed. It is very important to have very good bunch exposure to ensure physiological ripeness, as this wine will be an absolute raw reflection of the fruit, with no winemaking artefact to cover up any inadequacy of fruit flavour.

### WINEMAKING

We had a very dry spring in the growing season which lead to a very early and condensed harvest in 2016. Fortunately we had some summer rains which slowed things down a little and I think added some brightness and freshness to the 2016 wines. The PF Shiraz blocks are among the first blocks to be picked on the estate, and are often at quite low sugar levels when there is an abundance of natural acidity. Sourced from Sand blocks, received via a belt elevator and de-stemmed. Whole berries were double sorted before being lightly broken going into a small open-top fermenters. No additives were used for the wine's entire production. As with all of our wines, after a few days cold soaking, we allowed natural yeast fermentation and used a careful regime of plunging and drain and returns to get the right balance of extraction. The wine was carefully pressed after approximately 10 days on skins and allowed to complete malolactic fermentation prior to bottling with no additions, or fining, just filtration. Certified Biodynamic.

"While it's obviously a healthy, squeaky-clean presentation of young Shiraz, this is also a glass full of joy and laughter. It's bright and stimulating, but not light in any way other than mood - its tannins will see it cellar longer than, say, any nouveau Beaujolais, but as a young wine it's just as carefree in attitude. It's intense, dark and perhaps like fresh soft liquorice in a way. This is pure, audacious, open-hearted fun." - Peter Fraser, Winemaker.