



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: 13 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

7 months/ 90% older French oak,
10% new French oak

ALCOHOL 13.5%

T.A. 5.77 g/L

PH 3.28

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 1200 cases

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McLaren Vale, South Australia

2016 ROUSSANNE

In 2003 we began the journey with this relatively obscure variety (which is in equally humble volumes as a stand-alone wine in its place of origin, the Rhone, where it is known for its savoury flavours, textural palate and rewards in the cellar. We first produced this wine in 2007.

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.

We began with just 1 hectare of Roussanne that we planted in 2003, and have since developed a further two blocks totalling 2.5 hectares. 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

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. Roussanne ripens relatively slowly, with less sugar accumulation than many varieties, but we keep an eye on the freshness of flavour and the balance of natural acidity. The grapes were hand-picked and carefully basket pressed, with only 60% of the extractable juice used 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. Certified Biodynamic.

"From its silky, slightly smoky, oriental fragrance, which somehow smells like pale gold, through its mellow middle to the fine drawn-out tannins of its tail, it is simply one smooth lovely ride. Its flesh is plush without pudge, its acid solid but reserved, its length, poise and form just perfect. It will live, mellow, burnish and bloom for many years in the cellar."

- Peter Fraser, Winemaker.