

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. 6.2 g/L

PH 3.57

WINEMAKER:

Peter Fraser

CASES: 5,530 cases

2016 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 2016 growing season was marked by an unusually dry spring and initially, it seemed as if we were headed for a very early and compressed season. Summer came along, bringing with it some mild rains which slowed down the sugar ripening of the vines. This helped to give brightness and fleshiness to the wines of this vintage.

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

Fruit for this wine was sourced from Blocks 10, 12, 15, 16, 17 and 19 in our single-vineyard estate. Approximately 10% of this fruit remained as whole bunches, with the remaining fruit destemmed and mechanically sorted. 50% of this fruit remained as whole berries, with the other 50% lightly broken. 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 kept on yeast lees for 12 months, in French oak (25% new). This resulting wine received no fining, just filtration. Bottled in August 2017. Certified Organic/Biodynamic.