



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% Viognier

**VINE AGE:** 13 year-old vines

**ELEVATION:**

170m above sea level

**VITICULTURALIST:**

Michael Lane

**BARREL AGING:**

4 months/ 100% old French oak

**ALCOHOL** 13.5%

**T.A.** 7.51 g/L

**PH** 3.34

**WINEMAKER:**

Peter Fraser, Shelley Torresan

**CASES:** 220 cases

## 2016 VIOGNIER

The common style of Viognier in Australia is a very rich one with overt dried apricot characters. The Yangarra Viognier is much more restrained, and picked earlier with the ambition of fragrance and finesse.

### 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. Our Viognier is just less than 1 hectare, planted on an east-facing ridge in the south-eastern parcel of our Estate. The soils are sand mixed with ironstone gravels, and a modified vertical shoot positioned (VSP) trellis lets us regulate the amount of sunlight to reach the compact bunches. A small amount of fruit thinning is also done pre-veraison to minimise bunch crowding and to ensure even ripening. We want the berries to be golden yellow at harvest without high levels of sugar.

### WINEMAKING

We had a very dry spring in the growing season which led 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 Viognier was the first grapes to be picked on the estate at relatively low sugar levels when there is an abundance of natural acidity.

The Viognier was handpicked and carefully pressed only 60% of the extractable juice to eliminate any potential bitterness or astringency. No sulphur was added, fermentation was started in tank then the ferment was transferred to older French barrels, where it allowed to naturally complete fermentation. The wine was matured for 4 months, the lees retained and stirred monthly, and received filtration prior to bottling. Certified Biodynamic.

"While its aroma is mellow and seductive in a very smooth, sultry way, it's the comfort this wine's flavours and textures bring to the mouth that really finish the job. All those fruits the bouquet evokes are beautifully harmonious right through the viscous comfort that first impresses to the point where that riper acidity begins to rise and those extremely fine tannins gradually extend and dry the finish - it's one very convincing and comforting Viognier"

- Shelley Torresan, Winemaker.