

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: 10 year-old vines

ELEVATION:

160m above sea level

VITICULTURALIST:

Michael Lane

RESIDUAL SUGAR:

2.5g/L (Dry)

ALCOHOL 12.5%

T.A. 5.5 g/L

PH 3.23

WINEMAKER:

Peter Fraser

CASES:

480 cases

2017 GRENACHE ROSÉ

We pick our bush vine Grenache early in the season capturing the pink lady apple crunchiness of the skins, leading to a very pale coloured, elegant and dry style of Rosé. Grenache displays delicate rose hip and strawberry aromas with a juicy crisp palate.

VINEYARD

Our young Grenache bush vines are dry grown, and pruned to very low bud numbers to ensure a modest yield. These two blocks are grown on Sandy Ironstone outcrops, and produce a slightly lighter and more fragrant version of our old vines.

The 2017 growing season was one of the coldest on record. We had quite a wet spring, which made shoot and bunch thinning of the utmost importance to reduce crop and ensure ample bunch exposure to sunlight. The sugar accumulation during ripening was ideal for producing such an elegant Grenache Rosé.

The grapes were hand-picked on the 20th March (fruit day), and yielded 8 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 for harvest, and 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. This involves the use of compost and biodynamic preparations, use of sheep in winter to graze under vine, and minimal mechanical soil disruption. There is no use of synthetic herbicides or fungicides.

WINEMAKING

We hand pick the grapes quite early and whole bunch press just as if we were making a white wine, to avoid too much colour extraction. We then wild ferment and keep on lees for a couple months, mixing weekly. Bottled in June 2016. Certified Biodynamic.