

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:

None

ALCOHOL 13.0%

T.A. 5.3 g/L

PH 3.80

WINEMAKER:

Peter Fraser

CASES:

4040 cases

2017 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.

It's medium bodied, fresh, fruit driven wine that is delicious enjoyed as a young wine. With that in mind, we do have PF shiraz back to our first vintage of 2013 that is still showing some of lovely vibrant characters.

VINEYARD

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 was slow, and during the mild autumn, we picked at physiological ripeness with quite low sugar resulting in only 13.0 % alcohol. This gave a more red/blue (raspberry and plum) fruited flavour profile to the wine.

The grapes were-picked on the 22nd March (fruit day), and modestly 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. 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

Shiraz from Block 19 were picked and 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 10 days on skins and allowed to complete malolactic fermentation prior to bottling with no additions, or fining, just filtration. Bottled in June 2017. Certified Biodynamic.