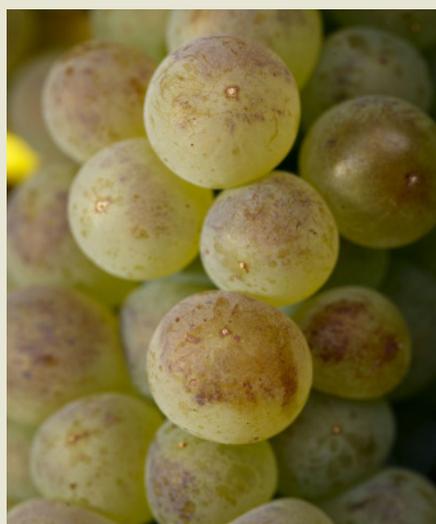


YANGARRA

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:

Blewitt Springs, McLaren Vale, SA

VARIETAL COMPOSITION:

100% Roussanne

VINE AGE: 14 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%

T.A. 5.5 g/L

PH 3.45

WINEMAKER:

Peter Fraser

CASES: 650 cases

2017 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 Valley (France), where it is known for its savoury flavours, textural palate and rewards in the cellar. We first produced this wine in 2007.

VINEYARD

We began with just one hectare of Roussanne, which 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 thin in Spring, following up in January with more thinning and leaf plucking to give the bunches extra sunlight. This seems to tame the tannins, giving physiological ripeness at lower sugar levels resulting in a more balanced and restrained style.

The 2017 growing season was one of the coldest on record. The grapes were picked on the 23rd March (fruit day), yielding approximately 10 tonnes per hectare. As much as we pick on sugar/acid balance, and even more importantly physiological characters, we also consider the biodynamic calendar where possible, with fruit days and flower days being the most desirable picking days, with root days avoided.

The vineyard is certified Organic and Biodynamic (certification # 11587) with Australian Certified Organic. We take quite a practical approach to biodynamics, 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

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 French oak barriques (10% New) without any settling or fining, where it underwent wild yeast fermentation. The wine was matured for 7 months, stirred monthly with the lees retained. No fining occurred, just filtration.