

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% Viognier

VINE AGE: 14 year-old vines

ELEVATION:

170m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

4 months in 100% old French oak

ALCOHOL 13%

T.A. 7.3 g/L

PH 3.23

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 250 dozen

2017 VIOGNIER

The Yangarra Viognier is much more restrained, and picked earlier with the ambition of fragrance and finesse, which sets it apart from the more common style of Viognier in Australia, which tends to be quite rich, with overt dried apricot characters.

VINEYARD

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. A modified vertical shoot positioned (VSP) trellis system lets us regulate the amount of sunlight that reaches the compact bunches. 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.

The 2017 growing season was one of the coldest on record. The grapes were-picked on the 3rd March (fruit day), and yielding approximately 9 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 organic and biodynamic (certification # 11587) with Australian Certified Organic. Our approach to these methods is a practical one, 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 handpicked and we 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.