

# 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:**

35% Grenache blanc, 30% Clairette, 20% Roussanne, 10% Picpoul, 5% Bourboulenc

**ELEVATION:**

150m above sea level

**VITICULTURALIST:**

Michael Lane

**MATURATION:**

Ceramic egg

**ALCOHOL** 13.0%

**T.A.** 5.62g/L

**PH** 3.38

**WINEMAKER:**

Peter Fraser, Guillaume Camougrand

**CASES:**

273 cases

## 2018 BLANC

2018 Yangarra Estate Vineyard Blanc is a blend of Grenache Blanc (35%), Clairette (30%), Roussanne (20%), Picpoul (10%) and Bourboulenc (5%). An Australian first; a heat resilient blend of white varieties sourced in Châteauneuf-du-Pape and grown on newly planted cuttings here on our single-vineyard Estate in McLaren Vale.

Blanc is the result of years of research and quarantine of the best white varieties we can find amongst the ancient north-west Mediterranean vine types. The fact that these Châteauneuf varieties have been successfully blended for so many years encouraged us to pursue this direction. On the back of Grenache Noirs success in our region, it seemed logical to pursue Châteauneuf's top whites on our southern coast.

## VINEYARD

2018 was a text book growing season, with good winter rains, and favourable weather conditions during a very mild spring. We had a generally dry summer, which led to earlier expected picking dates, especially with lower than average yields. By the end of February and early march the Autumnal nights got quite cool, which really slowed down the ripening process.

The grapes were picked over two separate dates; the older Roussanne vines ripened a little earlier and were harvested on 6th March (flower day). The remaining varieties all ripened at a similar pace, and were harvested on 18th March (fruit day). As much as we pick on sugar/acid balance, and more 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

This wine has been made quite simply, back to basics style, hand-picked and whole bunched pressed in a basket press. Due to the small quantities, we pressed and fermented all the new varieties together, as the ripeness was very similar, and we felt that we could care and nurture the wine better than in the tiny volumes we had of each variety. The Roussanne block is ten years older, ripening a little earlier, so was not included in the co-ferment. The unclarified juice was fermented in 675 litres ceramic eggs, with no acid or sulphur additions. The resulting wine was then matured in ceramic eggs and the lees stirred monthly for that time. These varieties are supposedly very susceptible to oxidation, but we find we get better results not adding sulphur until after the primary sugar fermentation. Bottled in July 2018. No fining occurred, just filtration. Certified Organic/Biodynamic.