

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: Combination of 9

and 72 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

None

ALCOHOL 13.0%

T.A. 5.6 g/L

PH 3.21

WINEMAKER:

Peter Fraser, Guillaume Camougrand

CASES:

2,081 cases

2018 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.

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. Picking Grenache at quite low sugar levels and crunchy natural acidity is crucial in producing our rosé.

The grapes were sourced from a combination of bush vines that were planted in 2009 (Blocks 7 and 13) and 1946 (Block 25) on our single-vineyard estate. The fruit was hand-picked over two separate dates; 16th and 23rd February (fruit/flower days). 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-picked the grapes quite early and whole berry pressed in our basket press just as if we were making a white wine, to avoid too much colour extraction. We allowed a native fermentation, a cool fermentation in tank, followed with lees maturation and stirring for 5 months. Bottled July 2018. Certified Organic/Biodynamic.