

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: 20-24 year-old vines

ELEVATION:

150-180m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

None

ALCOHOL 13.0%

T.A. 5.1 g/L

PH 3.73

WINEMAKER:

Peter Fraser, Guillaume Camougrand

CASES:

2,877 cases

2018 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 a 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

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 than expected picking dates, especially with lower than average yields. By the end of February and early March the Autumnal nights got quite cool, enabling the flavour ripeness to catch up with the sugar.

The grapes were picked over two separate dates; 22nd and 27th February (fruit and flower/leaf 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, 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 was de-stemmed and mechanically sorted with 50% whole berries retained. The remaining berries were lightly broken and fruit was placed in small open-top fermenters. After a few days, we cold-soaked and allowed wild fermentation to occur. The wine was carefully basket pressed after 10 - 12 days on skins. No additives were used throughout entire production. Bottled in May 2018, after completing malolactic fermentation. No fining occurred, just filtration. Certified Organic/Biodynamic.