

Yangarra is a single-vineyard estate situated in the north-east of the McLaren Vale region, South Australia.

Yangarra's combination of ancient geology, higher altitude and Mediterranean climate provide the ideal growing conditions for the best grape varieties of the southern Rhône.

## 2019 OLD VINE GRENACHE

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.

## VINTAGE SUMMARY

The 2019 growing season was a very dry, which resulted in incredibly low yields. We had a relatively warm lead up to the ripening period, which produced a very condensed and fast harvest. These late ripening varieties fared very well in a season like this, giving rise to concentration, freshness of flavour and marked natural acidity.

The grapes were picked on the 21st March (fruit day). 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, which involves no use of synthetic herbicides or fungicides, use of compost and biodynamic preparations, use of sheep in winter to graze under vine, and minimal mechanical soil disruption.

## WINEMAKING

Hand-picked, mechanically sorted. 50% whole berries. Remaining berries crushed. Cold soak for 5-6 days. Wild, open Fermentation. No pressings used. No fining, just filtration. The wine was kept on yeast lees in 100% older French oak. 14-21 days on skins, careful pump over twice a day.

## VARIETY

100% Grenache Noir

## REGION

Blewitt Springs,  
McLaren Vale, South Australia

## VINES

Vase shaped bush vine,  
unirrigated

## YEAR PLANTED

1946

## SOIL

1m deep White Sands  
(silica – not marine)  
overlying red/orange clay

## GEOLOGY

North Maslin Sands  
(55 million years old)

## ELEVATION

200/210M above sea  
level

- Alcohol: 14.0%
- pH: 3.43
- TA: 6.5 g/L



Organic & biodynamic Certification (ACO # 11587)

WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane