



Yangarra is a biodynamic wine farm in the northeast of the McLaren Vale region in South Australia. Our philosophy centres around producing single-vineyard wines from the best varieties of the southern Rhone, as our estate's rare geologies, moderate altitude, abundant sunshine and cool evening breezes make it perfect for varieties that thrive in moderate maritime environments. Our respect for this special piece of country is shown in the wines we make, every one is a confident reflection of the nature of this land.



REGION:

Kangarilla, McLaren Vale, SA

VARIETAL COMPOSITION:

100% Shiraz

VINE AGE: 13-17 year-old vines

ELEVATION:

150-180m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

15 months in French oak (40% new)

ALCOHOL 14.5%

T.A. 7.0g/L

PH 3.45

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 420 cases

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McLaren Vale, South Australia

2012 IRONHEART SHIRAZ

Ironheart represents the most eloquent expression of Shiraz from our Estate, grown on the most elite Shiraz block which we refer to simply as Block 15. The name Ironheart speaks to the reddish ironstone soils of this unique site.

VINEYARD

There are 100 hectares of vineyards at Yangarra in 35 individual blocks. These vineyards are spread amongst an extra 70 hectares of creeks, native vegetation and native corridors. We have 12 individual Shiraz blocks, designated from years of farming the land. We've found a handful of remarkable spots where the soil, vine and soulful intent produce a wine that's quite distinct from other neighbouring blocks: exceptional wines that merit a special bottling such as this one.

WINEMAKING

2012 was an early, low-yielding vintage which produced concentrated flavours. The Shiraz for the Ironheart was hand-picked on 10 March 2012. As with all of our wines, we use open-top fermenters, natural yeast fermentation and employ a careful regime of plunging, drain and returns to get the right balance of extraction. We fill 25% of the fermenter with whole clusters which adds some texture and complexity. The wine is kept on the yeast lees for at least 12 months without any movement from barrel. We only use about 40% new French oak, and the remainder tends to be 1 and 2 year old barrels.

"The dark Ironheart Shiraz is wound up like a coil, put it in a decanter and let it spring open. As a young wine the typical dark fruit aromas are elusive, but on the palate the power and concentration of the fruit unfolds, with big soft tannins so typical from this site, and the iron-like sanguine finish. A wine made to sustain the years ahead." Peter Fraser, winemaker.