



# YANGARRA

ESTATE VINEYARD

## 2011 OLD VINE GRENACHE

### OUR STORY

Yangarra Estate Vineyard is located in the Blewitt Springs sub-region of McLaren Vale, at the base of the Southern Mount Lofty Ranges. We specialise in producing Southern Rhone varietal wines which are all grown on our single-estate vineyard: a 420 acre haven of 35 individual blocks set amongst natural landscapes, towering gum trees, creeks and corridors. Our wines are complex and vibrant expressions of the vineyard's distinctive terroir, with its higher elevation, unique sandy soils, and cool night-time air flowing from the Ranges.

### BUSH VINE GRENACHE

The vase-shaped, dry-farmed old strugglers stand without wires or system of support. This ancient bush vine method spreads the fruit to be more evenly and allows greater natural airflow. Set low to the ground on the weathered remnants of a long-gone mountain range, the sandy site reflects heat during the day and releases it at night, like the fabled stones of Chateauneuf du Pape, and with the cool evening air that flows down from nearby Mount Lofty enhances physiological ripening to produce intense, bright flavours.

### VINTAGE

2011 was one of the coolest, wettest ripening years of all time. This resulted in yields being extremely low, made even lower by intense bunch selection at harvest removing any bunches that showed signs of rot. We're extremely proud of the wines from such a challenging year, the low yields allowed the fruit to ripen with the limited available sunshine, and the resulting wines are lower in alcohol but still display great intensity and brightness.

### WINEMAKING

Grenache was hand-picked and received via a belt elevator (rather than the normal screw hopper which macerates the skins), de-stemmed and then sorted via two sorting tables that remove any raisins, bugs, leaf, stalks, petioles, moldy or smashed berries, resulting in tubs of perfectly whole berries. These tubs are then tipped not pumped into our open fermenters (to avoid macerating the skins), where the berries are cold-soaked for 5-6 days and undergo wild fermentation. A careful regime of plunging and rack and returns ensued before the wine was sent to French barriques after about 12-14 days. The wine in barrel was kept on the yeast lees for approximately 12 months prior to blending. The wine received no fining, just filtration.

### TASTING NOTES

"While certainly lighter, more elegant, and a different style to that of some previous years, we truly believe that this is one of the great Grenache vintages we have produced. The white pepper spice is telling of such a cool year, and is married with bright cherries and raspberry along side complex hints of licorice, chicory and cured meats. The tannins are fine and delicate, and the acidity alike. Opulence, true style, finesse and poise."

- Peter Fraser, Winemaker

### WINE DETAILS

#### REGION

Blewitt Springs, McLaren Vale,  
South Australia

#### VARIETAL COMPOSITION

100% Grenache

#### VINE AGE

Grenache 66 year-old vines

#### ELEVATION

200 - 211 meters above sea level

#### ALCOHOL

14.5%

#### T.A.

6.8g/L

#### PH

3.26

#### BARREL AGING

12 months in 100% older French oak

#### WINEMAKER

Peter Fraser, Shelley Torresan

#### VITICULTURIST

Michael Lane

#### CASES

675 cases

