



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% Roussanne

VINE AGE: 8 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

10 months/ 100% older French oak

ALCOHOL 12.0%

T.A. 5.5g/L

PH 3.32

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 225 cases

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McLaren Vale, South Australia

2011 ROUSSANNE

In 2003 we grafted Roussanne over Cabernet Sauvignon roots and began the journey with this obscure variety (which is equally as rare in its original home of the southern Rhone), known for its savoury flavours, textural palate and rewards in the cellar.

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. Our Roussanne is planted in soils of weathered sands mixed with ironstone gravels. We find it very important to shoot and bunch thin in February just before the berries begin accumulating sugar, and follow up with some leaf plucking, as the extra sunlight allows for the tannins to be tamed and ripeness to occur at lower sugar levels resulting in a more balanced and restrained style.

VINTAGE

2011 was one of the wettest and coolest ripening years of all time. This resulted in our yields being extremely low, especially as we carried out intense bunch selection at harvest. There was a small amount of Botrytis in the Roussanne which we believe adds some extra dimension to the aromatic and flavour profile. We are extremely proud of the wines from such a challenging year, the low yields allowed the fruit to ripen with the limited sunshine that we received, and we have produced wines that are lower in alcohol but still display great intensity and brightness.

WINEMAKING

The Roussanne was hand-picked and in 2011 we de-stemmed and ran the berries over our sorting table due to the challenging wet harvest. We carefully pressed only 60% of the extractable juice to eliminate any potential bitterness or astringency. No sulphur was added, and the juice was transferred to barrel without any settling or fining, where it underwent wild yeast fermentation. The wine was matured for 10 months, the lees retained and stirred monthly, and received no fining, just filtration.

"This is the most complex and layered Roussanne we've made; it's more old world than new. It's like the spicy and alluring smells of poaching a pear mixed with the aroma of the rich cream as you pour it over. On the palate there is more texture than ever, with richness but a fine finish of ginger and lemon rind." Peter Fraser, winemaker.