



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:** 9 year-old vines

**ELEVATION:**

150m above sea level

**VITICULTURALIST:**

Michael Lane

**BARREL AGING:**

10 months/ 100% older French oak

**ALCOHOL** 13.6%

**T.A.** 6.72g/L

**PH** 3.33

**WINEMAKER:**

Peter Fraser, Shelley Torresan

**CASES:** 225 cases

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McLaren Vale, South Australia

## 2012 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

The growing season was quite normal with good rainfall in winter and a moderate spring. 2012 was an extremely early ripening season in the region, which was exacerbated by low yields and a warm dry ripening period. We received a few showers of rain at key times, and this combined with some cooler nights helped us to extend our picking a little, allowing for flavours to evolve and tannins to soften. 2012 will be a vintage renowned for rich and intense flavours.

### WINEMAKING

The Roussanne was hand-picked and 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 11 months, the lees retained and stirred monthly, and received no fining, just filtration.

*"This wine's flavours and aromas are more about the soil it grew in and the savoury characters of Roussanne than the primary fruit. The texture is its distinguishing feature, developed from the tannins in the skins, the waxy nature of the variety and creaminess of lees contact." - Peter Fraser, winemaker*