



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: 11 year-old vines

ELEVATION:

150m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

7 months/ 70% older French oak &
30% Ceramic Eggs

ALCOHOL 13.5%

T.A. 6.6g/L

PH 3.47

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 269 cases

Copyright 2013 Yangarra Estate Vineyard
McLaren Vale, South Australia

2014 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 2014 growing season was one of extremes, with hail in early December, a heat wave in January, and some heavy rain in February. However March was near perfect, allowing the grape flavour maturation to finish just as we would like. Other than very small yields, the vineyard has weathered the 2014 storm amazingly well. Picking decisions have been even more critical than normal and we have gone a little earlier to retain the brightness and freshness that we expect from our Estate.

WINEMAKING

The Roussanne was hand picked and we carefully pressed only 60% of the extractable juice to eliminate any potential broadness. No Sulphur was added, and the juice transferred to older French barrels and one ceramic egg without any settling or fining, where it underwent wild yeast fermentation. We also had a small percentage that was left on skins for a few months in a ceramic egg.

"Very rich and intensely flavoured, with lemon and lime rind alongside rich savoury characters. The texture is its distinguishing feature, developed from the tannins in the skin, the waxy nature of the variety and creaminess of lees contact" - Peter Fraser, winemaker