



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% Viognier

VINE AGE: 9 year-old vines

ELEVATION:

170m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

11 months/ 100% very old French oak

ALCOHOL 13.6%

T.A. 6.48g/L

PH 3.32

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 160 cases

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McLaren Vale, South Australia

2012 VIOGNIER

The common style of Viognier in Australia is a very rich one with overt dried apricot characters. The Yangarra Viognier is much more restrained, and picked earlier with the ambition of fragrance and finesse.

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 Viognier is planted on an east-facing ridge in the southeastern parcel of our Estate. The soils are sand mixed with ironstone gravels, and a modified VSP system lets us regulate the amount of sunlight to reach the leaves and grapes. A small amount of fruit thinning is also done pre-veraison to minimise bunch crowding and to ensure even ripening.

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 Viognier 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 filtration prior to bottling.

"Fragrant and powerful, but restrained to maintain elegance in varietal character. Freshly peeled apricot, lemon zest with an almond meal textural palate developed from its wild fermentation and time maturing on yeast lees." - Winemaker, Shelley Torresan