



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: 10 year-old vines

ELEVATION:

170m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

7 months/ 100% very old French oak

ALCOHOL 14.0%

T.A. 6.31g/L

PH 3.31

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 206 cases

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McLaren Vale, South Australia

2013 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

We had a great winter with good rainfall, followed by one of the driest summers on record. The harvest followed much the same pattern of 2012, being a very early ripening year. Ripening was progressing fast and we started to worry, but a small rain event and a week of cool nights allowed further flavour development time. This will be a vintage renowned for rich and intense flavours, much the same as the year before.

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 7 months, the lees retained and stirred monthly, and received filtration prior to bottling.

"A favourite of mine - fragrant and powerful, but restrained to maintain elegance in varietal character. Freshly peeled apricot, pink lady apple acidity with an almond meal textural palate developed from its wild fermentation and time maturing on yeast lees." - Winemaker, Shelley Torresan