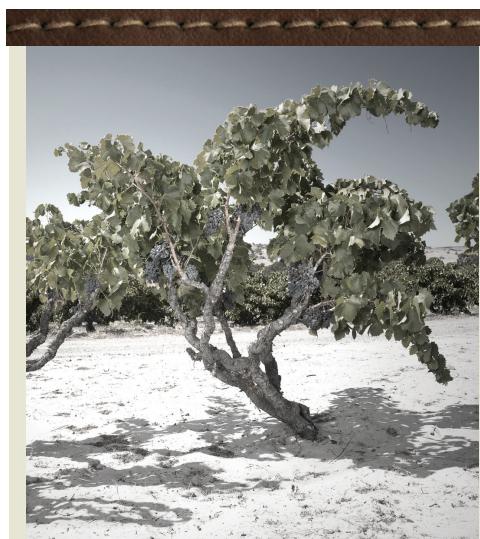




Yangarra is a biodynamic wine farm in the northeast of the McLaren Vale region in South Australia. Our philosophy centres around producing single-vineyard wines from the best varieties of the southern Rhone, as our estate's rare geologies, moderate altitude, abundant sunshine and cool evening breezes 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% Grenache

VINE AGE:
Grenache 69 year-old vines

ELEVATION:
200-210m above sea level

VITICULTURALIST:
Michael Lane

BARREL AGING:
9 months, 100% older French Oak

ALCOHOL 14.5%

T.A. 6.06g/L

PH 3.41

WINEMAKER:
Peter Fraser, Shelley Torresan

CASES: 3,440 cases

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McLaren Vale, South Australia

2014 OLD VINE GRENACHE

From bush vines planted in 1946 high on our Estate's deep sandy soils, our Old Vine Grenache is complex, elegant and enticing.

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 vase-shaped, dry-farmed old stragglers stand without wires or system of support. This ancient bush vine method spreads the fruit to be more evenly and allows greater natural airflow. Set low to the ground on the weathered remnants of a long-gone mountain range, the sandy site reflects heat during the day and releases it at night, like the fabled stones of Chateauneuf du Pape, and with the cool evening air that flows down from nearby Mount Lofty enhances physiological ripening to produce intense, bright flavours.

WINEMAKING

The 2014 growing season was full of extremes, hail early in December, a heat wave in January and some heavy rain in February. March was near perfect, allowing the grape maturation to finish just as we would like. Other than very small yields, the vineyard has weathered this storm amazingly well. Grenache was hand-picked and received via a belt elevator (rather than the normal screw hopper which macerates the skins), de-stemmed and then sorted via two sorting tables, resulting in tubs of perfectly whole berries. These tubs are then tipped into our open fermenters (to avoid macerating the skins), where the berries are cold-soaked for 5-6 days and undergo wild fermentation. A careful regime of plunging and drain and returns ensued before the wine was sent to older French barriques after about 12-14 days. The wine in barrel was kept on the yeast lees for approximately 12 months prior to blending. The wine received no fining, just filtration.

"Perfumed with pretty floral aromas and briary bright red fruits, the Old Vine Grenache shows lots of bright cherry fruit, and the vineyard's typical fine line of sandy mineral tannins and acidity."

- Peter Fraser, winemaker.