YANGARRA
ESTATE VINEYARD

OLD VINE GRENACHE

2018 OLD VINE GRENACHE

Produced from the fruit of bush vines planted in 1946 high on our estate's deep sandy soils. Our Old Vine Grenache is complex, perfumed and elegant with a trademark tannin structure.

VINTAGE SUMMARY

The 2018 growing season was a text book growing season, with good winter rains, and favourable weather conditions during a very mild spring. We had a generally dry summer, which led to earlier than expected picking dates, especially with lower than average yields. By the end of February and early march the Autumnal nights got quite cool, which really slowed down the ripening process.

The grapes were hand-picked on the 10th March (fruit/leaf day). As much as we pick on sugar/acid balance, and importantly physiological characters, we also consider the biodynamic calendar where possible, with fruit days and flower days being the most desirable, and a root day avoided.

WINEMAKING

This wine is comprised of Grenache from our dry-farmed bush vines, planted in 1946. These vines rest in ancient sands that overlie North Maslin geology. The source blocks were 23, 24, 25 and 29 on our single-vineyard estate. Hand-picked and mechanically sorted with 50% whole berries retained and the remaining fruit destemmed. We cold soaked the fermentation tanks for 5-6 days until the onset of a wild yeast fermentation. The open fermenter's underwent a careful regime of plunging and rack and returns. No pressings were used. The wine was kept on yeast lees for 10 months, in 100% older French oak. No fining occurred, just filtration. Bottled in February 2019.

- Alcohol: 14.5%
- pH: 3.34
- TA: 6.4 g/L

VARIETAL COMPOSITION
100% Grenache

BARREL AGING
10 months in 100% older French oak

VINE AGE
72 year-old vines

SOIL
Deep sandy soils

GEOLOGY
North Maslin Sands (54 million years old)

ELEVATION
200M above sea level

Organic & biodynamic Certification (ACO # 11587)

WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane

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