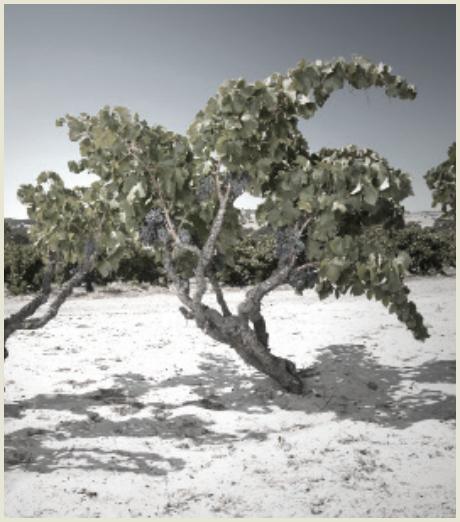
YANGARRA
ESTATE VINEYARD

Yangarra is a biodynamic wine farm in the northeast of the McLaren Vale region in South Australia. Our philosophy centres around producing southern Rhone varietal wines only from our single vineyard estate that are an honest reflection of this special place.



REGION:

Kangarilla, McLaren Vale, SA

VARIETAL COMPOSITION:
58% Grenache, 24% Shiraz,
18% Mourvèdre

VINE AGE: Grenache: 70 year-old;
Shiraz: 17-21 year-old;
Mourvèdre 12 year-old vines

ELEVATION:

150-210m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

10 months in older French oak

ALCOHOL 14.5%

T.A. 6.2 g/L

PH 3.53

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 2,494 cases

2016 GSM

Our GSM is a careful blending of Grenache, Shiraz and Mourvèdre in which the composition varies from year to year, conveying the traditional estate blends of the southern Rhône. The backbone of the wine comes from our old bush vine Grenache, which was planted in 1946.

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. Each block is defined by different aspects and subtle variations of the sand and Ironstone soils that overlie the ancient North Maslin Sands geological formation.

The 2016 growing season was marked by a dry spring and was headed for a very early and compressed season. We had some mild summer rains which slowed the sugar ripening of the vines down, and helped give brightness and fleshiness to vintage.

The grapes were harvested in early March. 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.

Our vineyard is certified Biodynamic (certification # 11587) with Australian Certified Organic. We have quite a practical approach, with our philosophy focused around healthy and alive soil, which involves no use of synthetic herbicides or fungicides, use of compost and biodynamic preparations, use of sheep in winter to graze under vine, and minimal mechanical soil disruption.

WINEMAKING

The grapes from each block were hand-picked, de-stemmed and mechanically sorted. Whole berries were then transferred to open-top fermenters. We cold soaked the fermentation tanks for 5 days until the onset of wild fermentation, utilising the yeasts that naturally come in with the grapes from the vineyard. The open fermenters underwent a careful regime of plunging and drain and returns. The wine was then sent to older French oak after 10 days and kept on the yeast lees for approximately 10 months prior to blending. The wine received no fining, just filtration.
Certified Organic/Biodynamic.