

Yangarra is a single-vineyard estate situated in Blewitt Springs, at the northern edge of the McLaren Vale region, South Australia. Yangarra's combination of ancient geology, high altitude and Mediterranean climate provide the ideal growing conditions for the best grape varieties of the southern Rhône.

2022 GSM

Our Grenache, Shiraz and Mourvèdre blend is inspired by the traditional estate blends of the southern Rhône. The Grenache is sourced from a combination of young and old bush vines. We select the most elegant and perfumed Shiraz and add Mourvèdre for fragrance and solid tannin structure.

VINTAGE SUMMARY

The 2022 growing season followed very similar conditions to 2021, though slightly cooler. There were favourable winter rains and a mild flowering and fruit set period. The cool ripening period took place between late January through to harvest in March. Yields were well balanced, and we were pleased with the fruit ripeness, intensity, freshness, and natural acidity.

WINEMAKING

42% Grenache, 33% Shiraz, 25% Mourvèdre. Each variety handled separately. Destemmed and selectively sorted in the winery. 50% whole berries retained. Wild yeast ferment. Each variety has a unique maceration, however a unifying principle of a very gentle pump over regime, often just wetting the cap, for a minimum of 14 days. Extended maceration for some portions of Grenache. The wine was matured in a mixture of old French oak puncheons and foudre, ceramic eggs and amphora for 11 months.



GSM

VARIETY

42% Grenache Noir,
33% Shiraz, 25% Mourvèdre

YEAR PLANTED

1999

REGION

Blewitt Springs, McLaren Vale

SOIL

Sand and ironstone

GEOLOGY

North Maslin Sands
(54 million years old)

ELEVATION

175 - 210m above sea level

ALCOHOL

14.5%

PH

3.45

TA

6.3 g/L



WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane