YANGARRA
ESTATE VINEYARD

GSM

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.

2023 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 growing season began with significantly higher than average rainfall. The cool, wet conditions continued through Spring, setting us up for balanced canopies and lower yields. La Niña weather patterns forecasted cooler temperatures and continued rainfall for harvest. We were able to enhance vineyard practices such as shoot thinning and leaf removal to promote airflow, reduce mildew and increase sun exposure to bunches. From our experience, a cold vintage in a warm region can produce some of the best wines. Due to the cultural practices implemented, we were able to pick the majority of the vineyard in a three-week window prior to Easter, completed in early April. Wines produced from this vintage will be some of the prettiest and most delicate from the Estate.

WINEMAKING

43% Grenache, 34% Shiraz, 23% 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, the unifying principle is using 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 8 months. Bottled February 2024.

VARIETY
43% Grenache Noir,
34% Shiraz, 23% 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
13.5%

PH	TA
3.49	5.7 g/L

ACO Certified Organic & Biodynamic
ACO CERT. NO. 11587

WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane

2024 Jackson Family Wines, Santa Rosa, CA