

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 SHIRAZ

From the old-world Rhône Syrah to the South Australian red sweetheart, Shiraz evolves once again in the sandy soils of Blewitt Springs. Sourced from six unique blocks on our elevated site, the elegant Yangarra Shiraz is shaped by its connection to the sand and ironstone soils that overlie the ancient North Maslin Sands geological formation beneath.

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.

WINFMAKING

Sourced from six blocks within the estate. Approximately 50% on sand, 50% on ironstone. Destemmed and selectively sorted. 50% whole berries. Wild yeast ferment. Open fermenters and on skins for up to 15 days, a gentle maceration principle of wetting the cap and only draining and returning when reductive. No pressings were used in this wine. Elevage on lees in French oak puncheons and foudre for 13 months. Bottled September 2023.

ACCLAIM

95 POINTS - Marcus Ellis, Halliday Wine Companion, August 2024

93 POINTS - Huon Hooke, The Real Review, August 2024

93 POINTS - Stuart Knox, The Real Review, January 2024

93 POINTS - Ned Goodwin, James Suckling.com. February 2024



WINEMAKER: Peter Fraser

SHIRAZ

VARIETY 98% Shiraz, 2% Viognier

YEAR PLANTED 1999

REGION Blewitt Springs, McLaren Vale

SOIL Sand and ironstone

GEOLOGY North Maslin Sands (54 million years old)

ELEVATION 175 - 195m above sea level

ALCOHOL 14.0%



VITICULTURALIST: Michael Lane