

# YALUMBA

FAMILY VIGNERONS C. 1849

*Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown.*

## BLOCK 2 GRENACHE ROSÉ 2016

The grapes for this Rosé are sourced from gnarly old bush vines from Yalumba's Tri-Centenary vineyard; the vines range from 40 – 68 years old. They are grown in deep sands where the roots are free to delve deep into the soil profile. We believe it to be one of the best sites to express Grenache in the Barossa Valley.

### VINTAGE CONDITIONS

A warm and dry spring started the growing season off early. This weather continued well into summer until the end of January when good rainfall hydrated the vines and finished off ripening the grapes. The warm days during summer and autumn were mediated by cool nights leading to great acid retention and pristine fruit flavours.

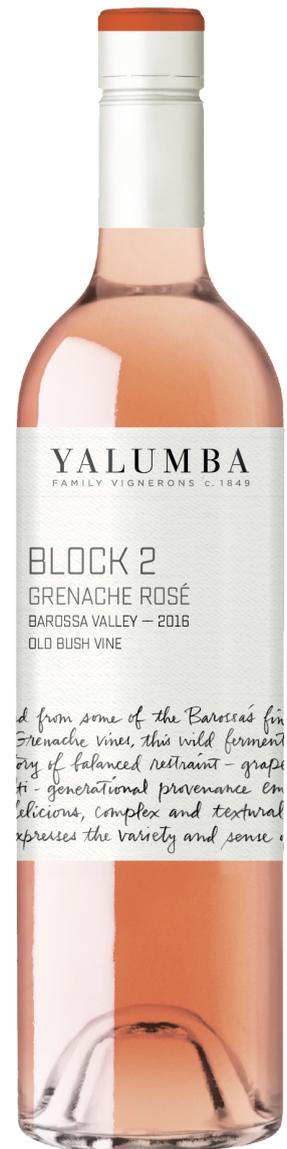
### WINEMAKING

The grapes for the Block 2 Grenache Rosé are handpicked, then crushed and held on skins for two hours to develop colour and flavour. The juice is then pressed directly to barrel for natural fermentation, using indigenous yeasts that are present in the vineyard and brought into the winery on the grapes. At completion of fermentation, the wine is moved to a cold room and left to mature on its lees with fortnightly battonage for six months, helping to build texture and mid-palate weight into the wine.

### TASTING NOTES

Vibrant coral salmon in colour, this is a layered wine showing aromas of white nectarine, cherry blossom, pomegranate, almonds and hints of vanilla bean. The palate begins with a creaminess supported by flavours of alpine strawberries and pink grapefruit acidity. There is a briny texture to the palate that adds a soft silkiness and a fine minerality on the finish that leaves you wanting more.

Enjoy with kingfish and tuna sashimi with pickled ginger and wasabi.



### VINTAGE INFORMATION

VINTAGE: 2016

WINEMAKER: Sam Wigan

REGION: Barossa Valley

HARVEST DATE: 10th-12th February 2016

OAK MATURATION DETAILS:

Fermented and matured for 6 months in older French oak hogsheads.

ACIDITY: 5.6 g/l

PH: 3.24

SO<sub>2</sub>: 52 mg/l

ALC/VOL: 12.5%

