

# 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 2017

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 wet winter and spring delivered plenty of water in the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long and even ripening period. These ideal conditions for grape growing allowed us to make optimal picking decisions. The warm and dry days during late summer and autumn with cool nights led to immaculate fruit for the 2017 Block 2 Grenache Rosé.

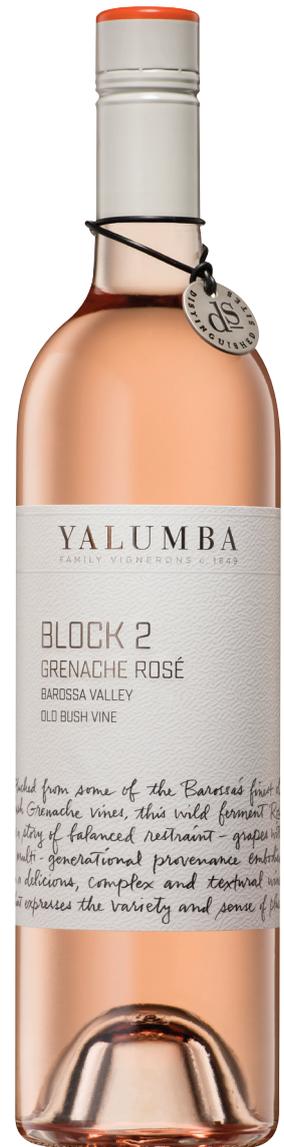
### WINEMAKING

The grapes for the Block 2 Grenache Rosé are handpicked, then crushed and held on skins for one to 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 bâtonnage for five months, helping to build texture and mid-palate weight into the wine.

### TASTING NOTES

Rose gold in colour, with a delicate nose showing white nectarine, alpine strawberry, jasmine and hints of almond meal. A silky palate entry shows raspberry and pomegranate followed by creaminess in the mid palate that leads to a lovely briny finish.

Enjoy with chicken dumplings or tomato and thyme tarts.



### VINTAGE INFORMATION

VINTAGE: 2017

WINEMAKER: Sam Wigan

REGION: Barossa Valley

HARVEST DATE: 6th March 2017

OAK MATURATION DETAILS:

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

ACIDITY: 5.7 g/l

PH: 3.23

SO<sub>2</sub>: 60 mg/l

ALC/VOL: 12.5%

