

YALUMBA

FAMILY WINEMAKERS 1849

THE *Tri-Centenary*

2015

BAROSSA GRENACHE

A true individual showcasing the essence of Grenache, sourced from vines that have been in the ground for 130 years. Year after year these veteran vines give up small quantities of exceptional grapes.

Terroir & Site

This single vineyard Grenache has been crafted from grapes sourced from a two acre block in the Tri-Centenary vineyard. Located in the heart of the Barossa Valley this block comprises of 820 gnarly old bush vines that were planted in 1889. The vineyard features deep, sandy, loam layers underlain with red-brown, clay layers. These soils are generally very deep and hold large volumes of water within their pore spaces, essential for good growth. As temperatures increase and evaporation levels rise, moisture levels in the sand decrease rapidly, but the vine is able to draw moisture from the underlying clay. With careful management, dry grown vines on these soils can consistently produce outstanding quality fruit.

Winemaking

The grapes were handpicked and crushed into open top stainless steel fermenters. The wild yeasts present on the grape skins initiated fermentation and cultured winery yeasts were added to complete fermentation. The wine remained on skins post-fermentation for 41 days. This extended maturation contributes an even greater complexity and individuality to the wine. The resulting wine is one of richness, texture and complexity.

Tasting Comments

A complex nose with lovely aromatics. Cedar scents meld with tones of pomegranate, wild strawberries, violets and red petals. Restrained in its flavour but fine in texture with great concentration. Give it a year or two before splashing in the decanter to reveal its beauty, but if you're patient over the medium term its full potential will be realised. Double decant and enjoy alongside Peking duck or roasted cauliflower with sesame, soy, ginger sauce.



WINEMAKER:	Kevin Glastonbury
HARVESTED:	19th February
TREATMENT:	Matured for 8 ½ months in older French oak hogsheads.
ALC/VOL:	13.5%
pH:	3.52
TOTAL ACID:	5.8 g/l
SO ₂ :	85 mg/l
CELLARING:	Cellar to at least 2026.

VEGAN FRIENDLY

T A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

RARE
WINES OF *Fine* & YALUMBA