



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
 Winemaker: Louisa Rose
 Total acreage under vine: 650
 Estate founded: 1849
 Region: Barossa Valley
 Country: Australia

Yalumba Samuel's Collection Barossa Shiraz 2022

WINE DESCRIPTION

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

The growing season began with a wet winter and spring, providing plenty of water throughout the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period. Warm, dry days with cool nights during late summer and autumn were ideal for grape growing, producing grapes with a richness and purity of fruit, balanced with concentration of flavour.

The wild yeasts present on the grape skins were allowed to initiate fermentation and then cultured winery yeasts were added to complete the process. Different fermentation options allowed us to optimise each individual batch and promote excellent colour, richness and texture. Matured for 10 months in 15% new French, Hungarian and American hogsheads, barriques & octaves, and the balance in old octaves, hogsheads and barriques. The result is a wine with excellent depth of colour and a rich generosity.

TASTING NOTES

A moreish Barossa Shiraz that is approachable, full-bodied and fleshy. Deep and brooding with aromas of dark fruits, red spices, anise and ripe cherries, the palate flows with even texture towards a soft finish.

FOOD PAIRING

Enjoy with sweet potato and black bean burgers or a lamb roast with all the trimmings.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple
Soil composition:	Barossa Vineyards
Elevation:	300-1,500 feet
Average Wine Age:	40 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques, Octaves and Hogsheads
Age of aging container:	0-5 years
Type of oak:	French, Hungarian and American
Length of aging before bottling:	10 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Total SO ₂ :	75 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.73
Acidity:	5.68 g/L

