



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 Bush Vine Grenache 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.

With good winter soil moisture, the vines grew happily through the warm spring and dry summer months. These conditions led to an even bunch set and a healthy vine canopy. Through summer and into autumn, the Grenache vines held their fruit in great condition while the weather remained dry and warm. This led to grapes with intense varietal Grenache flavour.

All batches of Bush Vine Grenache are crushed as separate parcels to either static pumpover fermenters or open top fermenters. The majority of batches are fully destemmed, however for some the stems are left on to contribute another flavour dimension. The wild yeasts present on the grape skins are allowed to initiate fermentation. Particular batches are selected to remain on skins post-fermentation. This extended maturation helps to contribute an even greater complexity and individuality to the wine. After draining and pressing off skins, all batches are racked into older American, French and Hungarian hogsheads for six months maturation.

TASTING NOTES

The fragrance is saturated with brooding plum red fruits, dark cherries and perfumed berries. This is a defined wine showing the richness and concentration of the vintage. The palate is richly textured, fleshy, round and supple, with a red juiciness that merges into velvety tannins.

FOOD PAIRING

Enjoy with a pork pie or miso roasted eggplant with tomatoes, dill, mint and black vinegar.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple
Soil composition:	Barossa Vineyards
Elevation:	300-1,500 feet
Average Wine Age:	70 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Grenache
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Hogsheads
Age of aging container:	3-6 years
Type of oak:	American, French and Hungarian
Length of aging before bottling:	12 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Total SO2:	86 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.63
Acidity:	4.87 g/L