



PRODUCER PROFILE

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

Yalumba Distinguished Sites Hand Picked 2014

WINE DESCRIPTION

The Yalumba Hand Picked Shiraz Viognier is sourced entirely from the Eden Valley region. In 2015, three Shiraz vineyards stood out for their style and elegance and are the components of the blend.

The growing season for vintage 2015 began with consistent rainfall in the winter of 2014. Spring remained warmer and drier than average and the vines were off to a healthy start with bunch and berry size reduced. The reduced berry and crop size has produced grapes of great aromatics and flavour. It was a long and relatively mild summer with very few heat spikes and quite cool nights. These cool nights helped to retain the acidity and pristine fruit flavours we seek in our Shiraz based wines.

Traditionally, the Yalumba Hand Picked Shiraz Viognier wines have been crushed and fermented together as batches of Shiraz grapes each with a small percentage of Viognier grapes. However, in addition to this method, in 2006 we began to utilise the skins only of the Viognier grapes by first separating most of the juice from the Viognier skins and then fermenting the remaining "sloppy" skins with select parcels of Shiraz grapes. This method of using skins on their own provides us with another dimension of aroma and texture which helps increase the flavour and complexity of this alluring wine. From 2015 we see the introduction of whole bunch fermentation, approximately 10% for this vintage. This is to add an extra degree of complexity and intrigue to the wine. After fermentation all batches are drained, pressed and then racked to barrel for maturation. Matured for 15 Months in 22% new French oak hogsheads and barriques, balance in one year and older French oak hogsheads and barriques.

TASTING NOTES

Impressively aromatic and perfumed showing cranberry, raspberry, spices and violets. Fresh red fruits and a mouth watering acidity showcase the brightness and coolness of Eden Valley. The palate, medium in depth retains the texture and sweet fruits that come with co-fermenting with Viognier.

FOOD PAIRING

Pair with twice cooked pork belly with red cabbage, endive and walnut or Sicilian penne with roast tomatoes & eggplant.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Eden Valley Vineyards
Elevation:	750-1,500 feet
Average Wine Age:	80 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	98 % Shiraz, 2% Viognier
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques and Hogsheads
Age of aging container:	15 months
Type of oak:	French
Length of aging before bottling:	17 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment