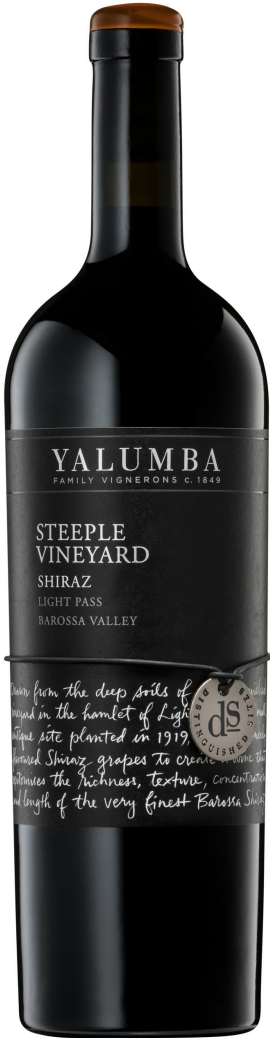




YALUMBA
FAMILY WINEMAKERS 1849



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 Distinguished Sites The Steeple 2015

WINE DESCRIPTION

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.

This single site Shiraz is sourced from the Yalumba Steeple vineyard. This old block of Shiraz was planted in 1919, on its own roots, close to the Light Pass township on the floor of the Barossa Valley. The soil is well drained and consists of a marked contrast in texture between the surface soil and the subsoil.

Wild yeasts initiate fermentation, contributing to the individual complexities of the wine, creating richness and fine textures. The skins were plunged regularly to extract colour, tannin and flavour. Once fermentation was complete, the wine was matured in Tonnellerie Sylvain barriques. These unique barriques are coopered specifically from a 362 year old tree from the Bercé forest of France. Matured for 15 months in 35% new French oak barriques, balance in older French oak barriques.

TASTING NOTES

This is a shiraz with verve and drive, it sings with bright red and black cherries, while the graphite notes show silkiness and fragrant anise-like fruit. The red dirt lends the wine a profound depth, layering the brightness of the fruit with savoury notes and the dark tones of the earth. There is an energy in the fruit, keeping the wine fresh and focussed on structure, with muscular and lithe tannins emphasising the wines refinement and finesse.

FOOD PAIRING

Enjoy with grilled lamb cutlets, cooked pink and rare, with rosemary and tarragon roast potatoes or Cajun style tofu with caramelised root vegetables.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Steeple Vineyard
Soil composition:	Red Brown Loam
Elevation:	600 feet
Year vineyard planted:	1919
Average Wine Age:	95 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
Type of oak:	French
Length of aging before bottling:	24 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	14.1%
pH level:	3.6
Residual sugar:	0.8 g/L
Acidity:	6.1 g/L

