



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 2012

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.

The 2012 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 350 year old tree from the Réno-Valdieu forest of France. 27% matured for 24 months in new French oak barriques, 15% in one year old French oak barriques, balance in older French oak barriques.

TASTING NOTES

This Barossa red showcases its terroir. It is rich, red, bright and redolent of cedar, dried herbs and cracked peppercorns. As the wine takes on air, the Shiraz aromas build and evolve from fine floral and dried herbs through to deep, dark and powerful. There is a stature to the tannins with a stoniness that carries the exotic fruits through the roundness of the plum on the mid palate. The savoury notes support cool blue violet fruits that are exhilarating and long.

FOOD PAIRING

Enjoy with a rare filet mignon or try with cajun style tofu.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Steeple Vineyard
Soil composition:	Red Brown Loam
Elevation:	600 feet
Year vineyard planted:	1919
Average Wine Age:	93 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
Age of aging container:	24 months
Type of oak:	French
Length of aging before bottling:	27 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	14.1%
pH level:	3.5
Residual sugar:	0.5 g/L
Acidity:	6 g/L