



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 2016

WINE DESCRIPTION

Showcasing the coolness of the Eden Valley high country, the Distinguished Site Hand Picked Shiraz and Viognier is a super smooth wine that heralds Shiraz first and foremost

The Yalumba Hand Picked Shiraz Viognier is sourced entirely from the Eden Valley region. In 2016, two Shiraz vineyards stood out for their style and elegance and are the components of the blend.

We 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 flavor and complexity of this alluring wine. We introduce whole bunch fermentation, approximately 10% for this vintage, which adds 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 14 Months in 23% 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 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

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.5
Residual sugar:	0.4 g/L
Acidity:	6.5 g/L