



PRODUCER PROFILE

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

Yalumba Organic Shiraz 2021

WINE DESCRIPTION

Made with organic South Australian grapes, this wine showcases the true varietal flavors and unique sites around South Australia in which the fruit is grown. No oak is used and the wine goes through natural wild fermentation as well as wild malolactic fermentation. Very few additions are made to the wine – only what's required to preserve the natural flavors.

The grapes for this wine were sourced from six family owned vineyards: the Carypidis family vineyard located at Virginia, the Barich family vineyard on the Murray River at Loxton, the Palena family vineyard near Barmera in the Riverland, the Strachan family vineyard in McLaren Vale, the Strachan family vineyard in Renmark and the biodynamic block on the Oxford Landing Vineyard at Waikerie.

Made with organic winemaking techniques with very little winemaking intervention.

TASTING NOTES

A deep crimson wine displaying aromas of purple flowers such as violets and lavender combined with blueberries, plums and forest floor. These flavors are continued on the palate, joined by a hint of allspice and mulberry. A medium bodied wine with plush soft tannins and a bright, juicy persistent finish.

FOOD PAIRING

Enjoy with suckling pig and an apple and walnut salad or a Swiss mushroom burger with caramelised onion.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Various - blend of South Australian Vineyards
Elevation:	30-600 feet
Average Wine Age:	20 years
Certified Eco-Friendly Practices:	USDA Certified Organic
Certified Vineyards:	yes
Certified Organizations:	ISO14001; Entwine Australia; Australian Certified Organic
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:	Stainless steel tanks
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Total SO ₂ :	71 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.77
Acidity:	6.25 g/L