

YALUMBA

FAMILY WINEMAKERS 1849

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.

HAND PICKED

SHIRAZ + VIOGNIER 2016

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.

WINEMAKING

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 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 skins with select parcels of Shiraz grapes. This method of using skins on their own provides us with another dimension of aroma and texture that increases the flavour and complexity of this alluring wine. 2015 we introduced whole bunch fermentation, approximately 15% for this vintage, adding an extra degree of complexity and intrigue to the wine. After fermentation all batches are drained, pressed and then racked to barrel for maturation.

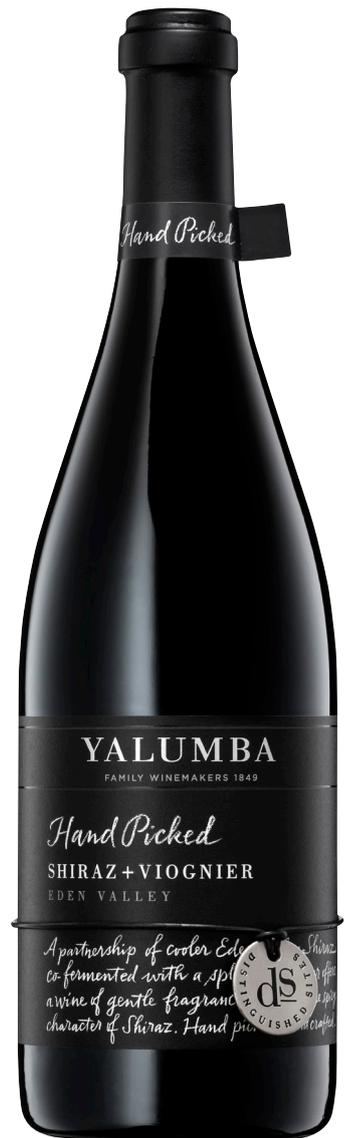
VINTAGE CONDITIONS

A moderate winter led to a warm and dry spring, which resulted in a healthy start to the growing season. This moderate weather continued into summer until the end of January, when approximately 25mm of rain fell throughout the Barossa. The rain was welcomed and gave the vines a much needed drink to finish off ripening the grapes. The warm days during summer and autumn were mediated by cool nights, leading to great acid retention and pristine fruit flavours being exhibited in all of our Eden Valley red wines.

TASTING NOTES

Impressively aromatic and perfumed showing purple fruits, violets and dark cherries. A fragrant, seductive and alluring wine, it is smooth, fleshy, spicy and balanced with a long finish. Pair with lamb en croute, redcurrant sauce and watercress salad or spicy Thai peanut sauce over roasted sweet potatoes and rice.

T A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.



VINTAGE INFORMATION

VINTAGE: 2016

WINEMAKER: Kevin Glastonbury

REGION: Eden Valley

HARVEST DATE: 25 February to 10 March

OAK MATURATION DETAILS:

Matured for 14 months in 23% new French oak hogsheads, balance in one year and older French oak hogsheads.

ACIDITY: 6.5 g/l

pH: 3.48

SO₂: 86 mg/l

ALC/VOL: 14.5%

CELLARING: Cellar for the medium term, 7 - 10 years.

VEGAN
FRIENDLY

