



# Yalumba

## Organic

SHIRAZ 2019

Our certified organic Shiraz is made without the use of chemical fertilisers or pesticides in the vineyard. The wine was wild fermented using only natural yeasts present in the vineyard and on the grape skins, creating extra layers of complexity and flavour.



### VINTAGE CONDITIONS

A cool winter with lighter than average rainfalls. Mild, dry weather through the growing season produced grapes with great flavour intensity. The summer was full of sunshine and warm, dry weather which was great for ripening the grapes.

### PROVENANCE

The grapes for this wine are sourced from six family owned, certified organic vineyards. The Carypidis family in Virginia, the Barich family on the Murray River at Loxton, the Palena family in the Riverland and the Strachan family in McLaren Vale have been the long term growers that have been the backbone of this wine for the last five vintages. This vintage we have also sourced grapes from the Strachan family at Renmark and our own biodynamic block at Waikerie.

### TASTING NOTES

Bright magenta in colour. Appealing aromas of violets and lavender are combined with fennel, blueberries and plums. The aromas continue through to the palate and are joined by a hint of black pepper. A medium bodied wine with plush, soft tannins and a bright, juicy, persistent finish.

### FOOD PAIRING

Mexican lasagne, bruschetta pasta or a Swiss brown mushroom burger with caramelised onions and crispy potato chips.

<b>WINEMAKER</b>	Heather Fraser
<b>HARVESTED</b>	February & March 2019
<b>REGION</b>	South Australia
<b>TOTAL ACIDITY</b>	6.5 g/L
<b>PH</b>	3.59
<b>SO2</b>	63 mg/L
<b>ALCOHOL</b>	14%



ORG  
ANI  
CS 