

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.

STEEPLE VINEYARD

SHIRAZ 2012

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.

WINEMAKING

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.

VINTAGE CONDITIONS

Vintage 2012 in the Barossa could be summed up as a vintage without extremes. La Niña conditions moderated throughout 2011 leading to good soil moisture at the beginning of the growing season. Average temperatures through spring and early summer enabled the vines to flourish giving healthy balanced canopies and good fruit set. Mild conditions through January to March allowed the Shiraz grapes to ripen in ideal conditions producing fruit with outstanding depth of flavour and concentration.

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 exhilirating and long.

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



VINTAGE INFORMATION

WINEMAKER: Kevin Glastonbury

REGION: Barossa Valley

HARVEST DATE: 8th March 2012

OAK MATURATION DETAILS:

27% matured for 24 months in new French oak barriques, 15% in one year old French oak barriques, balance in older French oak barriques.

ACIDITY: 6.0 g/l

PH: 3.54

CELLARING: This needs some time in the cellar and will continue to gain even greater complexity with medium term cellaring.

