

YALUMBA

FAMILY VIGNERONS c. 1849

Yalumba's Samuel's Garden collection celebrates our direct lineage to Australia's first vine plantings, some of which could be found in Samuel Smith's garden 166 years ago. These wines demonstrate the diversity and quality of the Barossa.

YALUMBA TRIANGLE BLOCK SHIRAZ 2013

Eden Valley has been home to Yalumba and its Shiraz since 1849. Taking the name from Yalumba's oldest surviving centennial Shiraz vineyard, and grapes from a handful of our most loved vineyards, the Triangle Block pays testament to this history. There is great diversity across the Eden Valley; from vineyards that exhibit quite subtle fragrant aromatics and a much finer, more elegant palate to those that are more dense in style with darker brooding aromatics and palate richness. What links them all together is an underlying finesse and purity, the hallmark of Eden Valley Shiraz.

VINTAGE CONDITIONS

Temperatures through spring, summer and into autumn were warmer than average. These dry and warm conditions produced lighter weighted Shiraz crops with much smaller bunches and berries. These lighter crops were, however, concentrated and full of flavour.

WINEMAKING/VITICULTURE

Select parcels of Shiraz grapes are fermented with a very small percentage of Viognier grapes, whilst some other parcels are fermented with Viognier juice, and the remainder of the Shiraz is fermented on its own. Utilising these different fermentation options has enabled us to blend a soft and stylish wine showing subtle Viognier aromatics combined with the medium weight and finer tannin structure of Shiraz.

TASTING NOTES

Triangle Block 2013 Shiraz is all dark and brooding fruits. This is a dense wine with briar and dark forest fruits like dark mulberries and blackberries. The high-toned red fruit edge reminds us that this is from the cooler hills of Eden Valley. The palate is all precision and energy with a refined purity of Shiraz. It shows an acid tightness enveloping the mid-palate fleshiness and then the gravelly tannins complete this brooding package. Cellar for 5-7 years. Drink with sage and rosemary crusted lamb with redcurrant sauce and a watercress salad.



ALCOHOL: 14.0%
TOTAL ACIDITY (G/L): 6.4
PH (UNITS): 3.54
TOTAL SO₂ (MG/L): 98

OAK: Matured for 11 Months in French and Hungarian hogsheads (15 % new oak), balance to older American, French and Hungarian barrels.

VEGAN FRIENDLY



Samuel's GARDEN COLLECTION