



YALUMBA

BAROSSA GRENACHE SHIRAZ MATARO 2017

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

VINTAGE CONDITIONS

The growing season began with a wet winter and spring, providing plenty of water throughout the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period. Warm, dry days with cool nights during late summer and autumn were ideal for grape growing, producing grapes with a richness and purity of fruit, balanced with concentration of flavour.

VITICULTURE & WINEMAKING

The three varieties were harvested separately as they all ripen at different times during the growing season. The wine was fermented using the wild yeast indigenous to the vineyard. The Grenache was treated very gently, using small amounts of whole bunch ferment and the rest whole berry ferments at cooler temperatures to encourage a pretty bouquet. The Shiraz and Mataro were fermented warmer and the skins worked harder than the Grenache to assist with mid-palate weight, colour and tannin. The wine was matured for 11 months in new French oak hogsheads and puncheons (10%), balance in one year and older French, American and Hungarian oak hogsheads.

TASTING NOTES

Cherry red in colour and wonderfully aromatic, displaying clove, strawberry, mint, rhubarb and curry leaf. A silky wine with a juicy palate of raspberry and cherry with svelte tannins, making this wine highly drinkable.

Enjoy with vitello tonnato or homemade pita crisps and baba ganoush.



ALCOHOL: 13.5%
TOTAL ACIDITY (G/L): 5.4
PH (UNITS): 3.65
TOTAL SO₂ (MG/L): 93
WINEMAKER: SAM WIGAN

SAMUEL'S COLLECTION