

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 BAROSSA PATCHWORK SHIRAZ 2014

As distinct as the region that created it, Patchwork is the point where all of the Barossa's unique characteristics converge. History, craft, geography and climate come together to produce a Shiraz that perfectly articulates what this remarkable region truly represents.

VINTAGE CONDITIONS

A good winter and early spring rains throughout the Barossa filled the soil. A windy spring led to uneven fruit set. During late spring and summer conditions remained dry and warm. In mid February, the season changed and approximately 100 mm of rain fell in just over 24 hours, the following cool weather caused ripening to slow down and the rest of vintage progressed at an almost leisurely pace. A moderate cropping vintage has produced wines with intense flavours combined with some of the best tannin and natural acids we have seen.

WINEMAKING/VITICULTURE

A combination of small and medium size static fermenters were used, with 'wild' yeasts present on the grape skins being allowed to initiate fermentation. Cultured winery yeasts were then added to complete the fermentation and parcels were then pressed and run to barrel with the result being a wine with excellent depth of colour, richness and complexity.

TASTING NOTES

This wine shows all the hallmarks of Barossa Shiraz in a balanced and restrained package. The fruit aromatics are all about red plum, cherries and savoury herbs. This is a medium to full depth wine with balanced fruit concentration. The palate is full of savouriness, texture, black olives and has an evenness flowing from start to finish. This is about being soft and supple yet also rich and textural; an even line of tannins completes the wine. Cellar for 5 to 7 years. Pair with barbecued pork spare ribs with a dark sticky glaze.

ALCOHOL: 13.5%
TOTAL ACIDITY (G/L): 6.1
PH (UNITS): 3.57
TOTAL SO₂ (MG/L): 79
OAK: Matured for 13 Months in new American hogsheads & octaves (11%), new French hogsheads & barriques (6%). Balance in older octaves, hogsheads and barriques.
VEGAN FRIENDLY

