

YALUMBA

Single Site Eden Valley Barossa Shiraz 2006

This Yalumba Single Site release marks a milestone in the Hill Smith family's enduring commitment to exploring, unearthing and celebrating the complex terroir of the Barossa Valley, a commitment that spans 160 years.

The Single Site Eden Valley Shiraz comes from the Bartholomaeus family vineyard on the southern edge of the Eden Valley township. This old Shiraz block, known affectionately as "Barty's block", is of unknown clones and was planted in 1920 on own roots. This easterly facing block of 9 acres, slopes gently from west to east, with the rows running west to east as well. The soil type is the Springland-Marne grey brown Podzolic and skeletal soils.



WINEMAKING / VITICULTURE

The grapes were hand picked and crushed to Yalumba's eight tonne open top stainless steel fermenters. The natural or 'wild' yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added to complete this process. Fermentation and cap/skin management was controlled by the Yalumba designed cap plunger. The result is a wine with excellent depth of colour, richness and complexity.

This wine is medium depth purple red in colour, showing brightness on the nose with floral scents of jasmine, eucalypts, fresh spices and hints of mintiness. The palate demonstrates a supple texture, silken and complex with red spices and a fine mineral finish. Match with roast fennel sausages.

VINTAGE CONDITIONS

A mid January heatwave caused some initial concerns, however with the return to the usual Summer conditions by the end of January, this early heat only served to bring forward the ripening process. While February conditions remained warm and dry, regular rain events in March tested the patience of the viticulturists, grape growers and winemakers. April saw a return to Autumn with warm days and cool nights. Vintage 2006, despite the early heat and mid vintage rains, has produced wonderfully aromatic wines with rich textures and full palates.

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2006
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	19 April 2006
Treatment	Matured for 16 months in 43% new Yalumba coopered Hungarian oak hogsheads, 7% new Yalumba coopered French oak hogsheads, balance in older Yalumba coopered American oak hogsheads.
Alc/Vol	14%
Total Acid	6.4 g/L
pH	3.45
Cellaring	Well suited to several years in the cellar.