

YALUMBA

Single Site Hahn Farm Vineyard Light Pass Barossa Shiraz 2004

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.

This exclusive Single Site wine comes from the Hahn Family Vineyard at Light's Pass in the Barossa Valley. This Shiraz is sourced from the oldest site on the vineyard known as Block D, which was planted in 1972, on own roots. The clone has not yet been identified. The block is set up to a single fruiting wire and spur-pruned. Yields can be very low cropping of 1.5-2.0 tonnes per acre; which is hardly viable. However, fruit from this site is always a privilege for Yalumba to work with. The soil is typically a sandy loam top soil over red clay.



WINEMAKING / VITICULTURE

The grapes were crushed and de-stemmed to a small scale winemaking facility. The 2 tonne fermenters were allowed to begin fermentation naturally due to the presence of indigenous (wild) yeasts on the grape skins. The fermenters were hand plunged several times a day to ensure full extraction of colour, tannins and flavour from the grape skins. At the completion of fermentation, each batch was drained and pressed before transferring to new French oak barriques for maturation.

This wine is deep crimson red in colour showing aromas of dark chocolates, violets and mocha coffee. The wine is full-bodied, with ripeness and concentration displaying berry fruits and liquorice. The palate finishes with long, even tannins.

VINTAGE CONDITIONS

With good soaking rains at the beginning of the 2004/2005 growing season, a promising vintage was on offer. Warm temperatures over summer and autumn enabled the grapes to ripen evenly and gradually. The result is a red wine from the Barossa showing excellent flavour intensity and structure.

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

VINTAGE INFORMATION

Vintage	2004
Region	Barossa Valley
Winemaker	Kevin Glastonbury
Harvested	12 March 2004
Treatment	Matured for 20 months in 50% New American oak Hogsheads, 29% one year old American oak Barriques & 21% one year old American oak Octaves
Alc/Vol	13.5%
Total Acid	6.8 g/L
pH	3.5
Cellaring	Approachable now but will cellar well over 5-7 years