

YALUMBA

Single Site Hahn Farm Vineyard Light Pass 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.

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 handpicked and crushed to an 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 deep, dark purple-red in colour with a black cherry and dark chocolate mint mix nose displaying distinct aromas of coffee, mocha, plum and spice. The palate is complex and intense, yet showing subtlety, elegance and fineness. Serve with barbecue spare ribs.

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 Glastonbury
Harvested	18 March 2006
Treatment	Matured for 17 months in 53% new Yalumba coopered French oak barriques, 23% one year old French oak barriques, balance in 2 year old French oak barriques.
Alc/Vol	14.5%
Total Acid	6.6 g/L
pH	3.44
Cellaring	A wine of structure, built to handle 10 years in the cellar