

YALUMBA

Single Site Tri-Centenary Vineyard Vine Vale Grenache 2005

The 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 more than 150 years.

The Tri-Centenary vineyard, located in the heart of the Barossa Valley, is the source of this single site Grenache. The Tri-Centenary vineyard features deep sandy loam layers underlain with red-brown clay layers. With careful management, these low organic matter soils, dry grown, can consistently produce outstanding quality fruit.



WINEMAKING / VITICULTURE

The grapes were hand picked and crushed to our 8 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 fermentation and cap/skin management was controlled by the Yalumba designed cap plunger. The result is a wine of great richness, texture and complexity.

This wine is medium to full depth red crimson in colour displaying aromas of lifted florals and black fruits overlaid with savoury spices and white pepper hints. A big rich wine, full of sweet red fruits, very mouthfilling. Showing soft texture, elegance and finishing with fine tannins.

VINTAGE CONDITIONS

With good soaking rains for 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 red wines from the Barossa showing excellent flavour intensity and structure.

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

VINTAGE INFORMATION

Vintage	2005
Region	Barossa Valley
Winemaker	Kevin Glestonbury
Harvested	29 March 2005
Treatment	Matured for 18 months in older French oak Hogsheads
Alc/Vol	14.5%
Total Acid	6.2 g/L
pH	3.49
Cellaring	Drinks now but will reward 5-7 years in the cellar