

YALUMBA

Single Site Vine Vale Barossa Grenache 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 Nursery vineyard, located in the heart of the Barossa Valley, is the source of this Single Site Grenache. This wine has been handcrafted from grapes sourced from the block called VG04. This block of approximately two acres comprises approximately 800 vines that were planted in 1949. The Nursery vineyard features deep sandy loam layers underlain with red-brown clay layers. These soils are generally very deep soils and hold large volumes of water within their pore spaces, and so provide water easily early in the season, essential for good growth. 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 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.

The Vine Vale Grenache is medium to full depth crimson in colour with aromas of rich, dark berry fruits showing warmth and generosity. The wine displays a rich savoury palate with a sweet sticky fruit middle and finishes with fine powdery tannins. Match with char-grilled duck 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 Glastonbury
Harvested	30th March 2006
Treatment	Matured for 16 months in older French oak hogsheads
Alc/Vol	14.5%
Total Acid	5.7 g/L
pH	3.44
Cellaring	Drinks now, but will reward 5-7 years in the cellar