

# YALUMBA

## Single Site Habermann Vineyard Bethany Barossa Grenache 2005

*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 more than 150 years.*

*From the Habermann vineyard, located on the corner of Basedow Road and Thiele Road, Tanunda, this block of grenache was planted in 1972, and is grown on heavy textured grey to brown clays. These soils are generally cracking clays and therefore tend to have visible 'cracks' in summer. They are characterised by high vigour as they have a high water holding capacity and high nutrient content.*



### WINEMAKING / VITICULTURE

The grapes were hand picked and crushed to 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. 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 has a medium depth of red in colour with an aroma of red berry fruits and floral aromatics, combined with chocolate, cherry ripe, pepper and spices. The palate is fuller and denser with sweet fruit-confection middle - a complex, textured wine with chalky tannins to finish.

### 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 a red wine 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 Glastonbury
Harvested	18 April 2005
Treatment	Matured for 18 months in Yalumba Coopered American oak Hogsheads
Alc/Vol	14.5%
Total Acid	7.2 g/L
pH	3.39
Cellaring	Drink immediately but will reward 5-7 years in the cellar