

# YALUMBA

## Barossa Bush Vine Grenache 2011

*At Yalumba, we make Grenache that has a perfumed and aromatic bouquet, a silky smooth texture and a savoury finish.*

*Often described as one of Australia's unsung heroes, Grenache is naturally lighter in colour than Shiraz or Cabernet Sauvignon but continually provides us with wonderful, big fruit flavours. Bursting with savoury berry and spice, a slightly higher alcohol level is well-balanced with fruit and oak, resulting in a unique red wine experience quite unlike that found with the more common varieties. Yalumba Bush Vine Grenache – where elegance and harmony are more important than colour and boldness.*



### WINEMAKING / VITICULTURE

Yalumba is extremely fortunate to have a resource of very old, gnarled bush vines which produce low yields of concentrated Grenache. A range of terroir can be seen across the different vineyards, from sandy soils to sandy loam to red-brown earth over red clay.

To maximise our blending options, all batches of Yalumba Barossa Bush Vine Grenache are crushed as separate parcels. Some batches retain their stems to help contribute another flavour dimension. The wild yeasts present on the grape skins are allowed to initiate fermentation and, once that has progressed, cultured winery yeasts are added. Particular batches are then selected to remain on skins post-fermentation, further contributing to greater complexity and individuality. After draining and pressing of skins all batches are racked to barrel for maturation.

A medium depth crimson red, this wine has a generous and bright aroma that opens to a spicy clove lift then moves into hints of white pepper and savoury notes amongst an earthy background. This is further complemented by sweet plums and red cherry fruits. Wrapped around a core of juicy redcurrant fruits, the palate combines layers of fleshy sweet flavours and a fine grained tannin finish. Smoothly balanced and eminently drinkable, this is a wine of medium weight but full on flavour. A perfect match for a juicy roast, or poached pork belly, joined with roast capsicum, coriander and cashew pesto. Also suitable for vegans and vegetarians.

### WINEMAKERS COMMENTS

The 2011 growing season really broke the drought. Conditions were generally quite cool to mild, with consistent rainfall throughout the whole season. This was a vintage where our grape farmers needed vigilance and our winemaker's patience. Where vineyards were well managed, the resultant grapes benefited from the cooler season with lifted aromatics and fine natural acidity. The cool conditions during March meant harvest was a little later than usual, but the grapes retained delicate aromatic qualities and freshness.

### VINTAGE INFORMATION

Vintage	2011
Region	Barossa Valley
Winemaker	Kevin Glastonbury
Harvested	March 31 to April 19, 2011
Treatment	Matured for 7 months in 4-6 year old French & Hungarian oak Hogsheads.
Alc/Vol	14%
Total Acid	5.3 g/L
pH	3.53
Cellaring	Certainly consumable now, but a wine that will age well over the next three to five years



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