



THE STRAPPER in thoroughbred parlance is the reliable and trustworthy member of the team - not generally in the limelight. The Strapper, Barossa Valley GSM is not the showy type, rather the wine that the winemakers drink, when they're not having a Riesling or an ale. Authentic Barossa Shiraz is sandwiched between the understated fragrant perfume of Grenache and the earthy, rustic tannins of Mataro - a well bred, strapping and savoury wine.

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YALUMBA THE STRAPPER GRENACHE SHIRAZ MATARO [GSM]

WINEMAKING/VITICULTURE

THE THREE VARIETIES are picked separately for this wine and fermented in small batches - some in oak vats and some in stainless steel. The subsequent wines are aged in a mixture of large oak vats, small oak vats, puncheons and smaller oak barrels, to allow the wines to develop without the influence of a lot of oak flavour, but to increase in textures and complexity. Parcels of Grenache, Shiraz and Mataro are chosen from Barossa vineyards that show vibrancy and depth of fruit.

We are very excited to be able to make this classic Barossa style. The varieties G, S & M were created to go together, blending harmoniously in the bottle and glass. This is a wine that is layered and supple - like spiced red and black berry fruits, drizzled with chocolate. Finishing with rustic yet velvet tannins. Delicious with slow braised beef cheek or lamb shanks, garnished with crisp smoked Shultz's bacon and served with roasted root vegetables.

VINTAGE CONDITIONS

THE 2010 GROWING SEASON began well with good winter and spring rainfall, combined with periods of warm spring weather. Unfortunately very windy conditions prevailed during the flowering period which greatly affected the ultimate set. However, despite the low crops, the fruit ripened to full flavour 2 to 3 weeks earlier than normal in what weather-wise was near perfect summer and autumn period. Shiraz and Mataro also had naturally low crops, not quite to the extent of Grenache and these resultant wines from 2010 are equally as strong.

VINTAGE INFORMATION

VINTAGE

2010

WINEMAKER

Louisa Rose

VARIETAL COMPOSITION

38% Grenache
32% Shiraz ex Barossa,
30% Mataro ex Barossa

HARVEST DATE

22nd February - 23rd March 2010

OAK MATURATION DETAILS

Matured for 2 months in 1 year and older American, French and Hungarian Hogsheads.

ALC 14.0 %
ACIDITY 5.9 g/l
PH 3.63

Suitable for vegans and vegetarians.