

YALUMBA

Barossa Bush Vine Grenache 2008

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

To maximise our blending options, all batches of Bushvine Grenache are crushed as separate parcels, to either our 6 tonne static pump over fermenters or our 8 tonne open top stainless steel fermenters, which utilise the Yalumba designed cap plunger for cap management. The majority of batches are fully de-stemmed, however for some batches we do not de-stem at all, preferring to leave the stems on to help contribute another flavour dimension. The natural or 'wild' yeasts present on the grape skins are then allowed to initiate the sugar fermentation, this may happen within the first 12 hours or so, or it may take up to 2 - 3 days. When the fermentation has progressed about halfway, cultured winery yeasts are then added to ensure completion of this fermentation. Particular batches are then selected to remain on skins post-fermentation which could be up to 2 - 3 months. This then contributes to wines with greater complexity and individuality.

This wine's colour shows full to medium depth reds with purple hues. The aroma is bright and jubey with spicy dark berried fruits and a savoury, meaty plum fragrance. The palate packs a juicy core of impressive density showing savoury and earthy textures and a fine grained tannin finish. Smoothly balanced and eminently drinkable. Certainly consumable now, but a wine that will age well over the next five years.

Suitable for vegans

WINEMAKERS COMMENTS

The 2007/08 season will certainly be remembered as one of the Barossa's most difficult, due to the on-going effects of drought and also a mid-March record heatwave. Fortunately, following on from another relatively dry winter, good spring rains freshened up the vines and healthy crops were established. Average temperatures combined with dry conditions and cool evenings, all perfect for the flavour development of Grenache, continued until the middle of March. Then an extreme heatwave arrived in the region on the 10th March, causing very rapid ripening and shrivelling of grapes and a subsequent drop in fruit quality. Fortunately the majority of our fruit was hand-harvested prior to the heatwave and as such the 2008 Bushvine Grenache shows very good colour, varietal definition, balance, richness and fruit persistence.

VINTAGE INFORMATION

Vintage	2008
Region	Barossa Valley
Winemaker	Kevin Glastonbury
Harvested	February & March 2008
Treatment	Matured for 6 Months in older French oak barriques & hogsheads.
Alc/Vol	14.5%
Total Acid	5.6 g/L
pH	3.5
Cellaring	Medium term

