

YALUMBA

Barossa Patchwork Shiraz 2007

With 160 years of Barossa heritage Yalumba continues to champion Australia's most celebrated wine region and variety with its Patchwork Shiraz sourced from several high quality yet vastly different Barossa vineyards.

The opportunity to craft a single wine of individuality and personality from a 'patchwork quilt' of soils, aspects, microclimates and cultures is simply too good to refuse. Through rigorous site selection, our winemakers unearth power, elegance, spice and structure – all the elements required to produce outstanding Barossa Shiraz.



WINEMAKING / VITICULTURE

A combination of small (8 tonne) and medium size (25 tonne) static fermenters have been used, with a fermentation cycle of between 8-12 days. The natural or 'wild' yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added. The majority of parcels were then run to barrel, however select parcels remained 'on skins' post fermentation for 1-2 weeks. The result is a wine with excellent depth of colour, richness and complexity.

Dark red in colour with an aroma of mixed forest floor flavours, balanced with dried plums and an earthy, savoury complexity. This medium to full bodied Shiraz wine has a balance of red fruits and earthy, cedar textures and finishes with fine, earthy tannins. Great now, but will reward a further 3 - 5 years in the cellar. Try with Veal Scallopini.

VINTAGE CONDITIONS

Vintage 2007 followed on from an extremely dry growing season. This drought presented a number of viticultural challenges, with localised spring frosts causing the greatest concern. The already very low bunch numbers and very small berry size were reduced even further due to the severe frosts and this, combined with higher than average temperatures, caused the grapes to ripen nearly a month earlier than usual. The end result has been a wide range of fruit styles and flavours and a challenging year for the grape grower and the winemaker.

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

VINTAGE INFORMATION

Vintage	2007
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	February & March 2007
Treatment	Matured for 14 months in new American Octaves (18%), new American Hogsheads (13%) and new French Barriques & Hogsheads (3%). Balance in older Hogsheads and Barriques.
Alc/Vol	14%
Total Acid	6.7 g/L
pH	3.55
Cellaring	Great now, but will reward a further 3-5 years in the cellar

