

YALUMBA

Barossa Shiraz Viognier 2006

This fine handcrafted wine reflects Yalumba's dedication to creating wines with regional character, varietal flavour and individual personality.

Yalumba has, for 160 years, been a vital part of the Barossa, making wines that reflect the best of the region. This wine is no exception. Made from Barossa Shiraz grown on 25-35 year old vines and enhanced with a splash of Viognier, it is a wine of concentrated flavour and aroma.



WINEMAKING / VITICULTURE

A combination of small (8 tonne) and large (30 tonne) fermenters have been used with a fermentation cycle of 8 to 12 days. Select parcels were fermented with a percentage of Viognier grapes, whilst other parcels were fermented with Viognier juice. This has produced a soft and stylish wine showing subtle Viognier aromatics combined with the medium weight and structure of Shiraz.

This wine is deep purpley red in colour, displaying an aroma of sweet fragrant plums and bright red-berried fruits along with a fine cedar tone and just the subtle floral notes of Viognier. A medium to full bodied wine, showing red fruits, fine spices, cloves and peppers. The 2006 is rich, but not an overpowering Shiraz with the subtle sweet textures of Viognier.

Great now, but will also reward 5-7 years in the cellar. Match with butterfly pork chops with creamy mash potatoes.

VINTAGE CONDITIONS

Favourable winter and spring rains during the growing season filled the soil profiles and placed the vines in excellent health with strong canopies and a balanced fruit-set. A mid January heatwave caused some initial concerns, however with the return of usual summer conditions by the end of January, this early heat only served to bring forward the ripening process. While February conditions remained warm and dry, regular rain events in March tested the patience of viticulturists, grape growers and winemakers. April saw a return to Autumn with warm days and cool nights. Despite the early heat and mid vintage rains Vintage 2006 has produced wonderfully aromatic wines with rich textures and full palates.

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

VINTAGE INFORMATION

Vintage	2006
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	March & April 2006
Treatment	Matured for 18 months in French and Hungarian hogsheads (15% new oak), balance to older American and French barrels
Alc/Vol	14%
Total Acid	6.3 g/L
pH	3.57
Cellaring	Great now, but will also reward 5-7 years in the cellar

