

YALUMBA

Mourvèdre Grenache Shiraz 2006

The Barossa Valley has a long history as one of Australia's premium wine regions for growing Mourvèdre, Grenache and Shiraz. These Southern France varietals offer a provenance of synergy with each component making a contribution to the complexity of the wine.

Mourvèdre, more commonly known in Australia as Mataro, is the dominant variety in this Hand Picked blend. It provides sturdy and robust characters, balanced by the perfume of Grenache and the spice of Shiraz. Firm yet silky, with power and length on the palate, a complex wine with supreme elegance.



WINEMAKING / VITICULTURE

To maximize our blending options the three Barossa grown varieties of Mourvèdre, Grenache and Shiraz were fermented as separate parcels in Yalumba's 8 tonne open top stainless steel fermenters, utilising the Yalumba designed cap plunger for cap management. Again, this year we have allowed the onset of natural yeast fermentation to add a degree of wild complexity, to which we then added winery cultured yeast to ensure the completion of the fermentation.

This wine is medium depth crimson in colour with a nose of sweet and silken dark cherries and raspberry aromas, followed by a very rustic touch of smoke, leather and raisins. The palate suggests a generous, supple wine with malty chocolatey flavours merging with sweet black cherry fruits, finishing with fine tannins.

VINTAGE CONDITIONS

The growing season consisted of a late winter break then very favourable winter and spring rains, filling the soil profile and placing the vines in excellent health with strong canopies and a balanced fruit-set. The summer was dry, with pest and disease pressures low. January was quite hot then February was mild with cool nights, allowing the vines to ripen the grapes quickly while retaining a good natural acidity.

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

VINTAGE INFORMATION

Vintage	2006
Region	Barossa Valley
Winemaker	Kevin Glestonbury
Harvested	March & April 2006
Treatment	Matured for 10 months in 2 & 3 year old French oak Hogsheads.
Alc/Vol	13.5%
Total Acid	5.9 g/L
pH	3.49

m/g/s