

YALUMBA

Tempranillo + Grenache + Viognier 2007

This exciting wine continues Yalumba Hand Picked's commitment to experimentation and exploration of new wine varieties and blends.

Widely grown in Spain, Tempranillo is also proving to have a particular affinity with the Barossa region. By blending Tempranillo with Grenache and Viognier, a rich, savoury wine has been created. The use of naturally occurring or 'wild' yeasts, along with maturation in Hungarian and French oak barrels, has led to a wine showcasing the stylish fruit flavours of Tempranillo at its best, with a subtly enhancing oak influence.



WINEMAKING / VITICULTURE

Tempranillo, a traditional and widely grown variety from Spain, is proving to be well suited to many regions in Australia. As part of our ongoing programme of evaluating new varieties through the Yalumba Nursery and small scale winemaking facilities, Tempranillo has been identified as having a particular affinity with the Barossa region. To that end we "created" this Yalumba Tempranillo based wine. For the 2007 vintage we have used 88% Tempranillo with a dash of the Barossa stalwart Grenache (7%) and the Yalumba Viognier (5%) from 'The Virgilius' vineyard that was co-fermented with the Tempranillo. Fermentation with yeasts indigenous to the vineyards was followed by maturation in Hungarian and French oak barrels. Our aim has been to showcase the stylish fruit flavours of Tempranillo and for the oak to only have a very subtle influence.

This wine is deep garnet red in colour. The aroma is floral displaying rose petals and raspberries with a hint of nutmeg. The palate has gravelly tannins with long black cherry flavours that are made silky by the co-fermentation with Viognier, and spicy with the addition of Grenache.

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 these frosts and this, combined with higher than average temperatures, caused the grapes to ripen nearly a month earlier than usual.

VINTAGE INFORMATION

Vintage	2007
Region	Barossa
Winemaker	Louisa Rose
Treatment	Matured for 10 months in new and mature Hungarian and French oak barrels.
Alc/Vol	13.5%
Total Acid	5.9 g/L
pH	3.71



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