

# YALUMBA

## Single Site Fromm Vineyard Lyndoch Barossa Shiraz 2006

*This Yalumba Single Site release marks a milestone in the Hill Smith family's enduring commitment to exploring, unearthing and celebrating the complex terroir of the Barossa Valley, a commitment that spans 160 years.*

*The Single Site Lyndoch Shiraz comes from the Fromm family vineyard on the northern outskirts of Lyndoch. This Shiraz block, known as the old Block 1, is of unknown clones and was planted in 1935 on own roots. This block, of nearly 2 acres, slopes gently from north to south, with the rows running from north to south as well. The vineyard soil profile changes from red brown earth at the northern end, to a heavy textured soil in the south.*



### WINEMAKING / VITICULTURE

The grapes were hand picked and crushed to Yalumba's eight tonne open top stainless steel fermenters. The natural or 'wild' yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added to complete this process. Fermentation and cap/skin management was controlled by the Yalumba designed cap plunger. The result is a wine with excellent depth of colour, richness and complexity.

This wine displays colours of dark purple-red with an earthy, dense and black nose offering juicy cherry and plum fruit against a spicy background. The palate demonstrates flavours which last long and strong with red plums and earthy, mineral tannins that linger. Try with a grilled blue-cheese burger.

### VINTAGE CONDITIONS

A mid January heatwave caused some initial concerns, however with the return to the 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 the viticulturists, grape growers and winemakers. April saw a return to Autumn with warm days and cool nights. Vintage 2006, despite the early heat and mid vintage rains, 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	10 March 2006
Treatment	Matured for 22 months in 43% new Yalumba coopered French oak hogsheads, balance in older American oak hogsheads.
Alc/Vol	14.5%
Total Acid	7 g/L
pH	3.38
Cellaring	will cellar for 10 years