

YALUMBA

Single Site Moppa Barossa Grenache 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.

This Grenache is sourced from Yalumba's "Moppa" vineyard, 2 kms north of Nuriootpa on the Barossa Valley floor. This dry grown, Bush Vine Grenache block of just under 2 acres was planted in 1954 on own roots and comprises some approximately 800 vines. The vineyard has an elevation of 270m above sea level and the soil is a Transitional Red-Brown earth in the Nuriootpa loamy sand family.



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 Grenache is medium to full depth red crimson in colour. The nose displays savoury and brooding fruits combine with dried herbs, flowers and spices. A big mouthful of wine, the palate shows richness, warmth, sweetness and long fine tannins. Match with Roast Veal.

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	28 March 2006
Treatment	Matured for 19 months in older French oak hogsheads
Alc/Vol	14.5%
Total Acid	5.8 g/L
pH	3.37
Cellaring	Drinks well now but you will be rewarded with 5-7 years in the cellar