



Yalumba Rare & Fine

THE TRI-CENTENARY GRENACHE 2018

Handpicked from old, gnarly bush vines planted in 1889 in two acres of deep sandy loam soil over red-brown clay in the heart of the Barossa Valley. Year after year these ancestor vines give small quantities of exceptional grapes.



VINTAGE CONDITIONS

With good winter soil moisture the vines grew happily through a warm spring into the dry summer months. These conditions led to even berry set and healthy vine canopies. The Grenache vines held their fruit in great condition through summer and into autumn. This led to grapes with ripe, varietal and intense Grenache flavours. A great year for Barossa Grenache.

TERROIR/PROVENANCE/REGION

This single vineyard Grenache has been crafted from grapes sourced from a two acre block in the Yalumba Tri-Centenary vineyard. Located in the heart of the Barossa Valley, this block comprises 820 gnarly old bush vines that were planted in 1889. The vineyard features deep, sandy loam layers underlain with red-brown clay. As temperatures increase and evaporation levels rise, moisture levels in the sand decrease rapidly, but the vine is able to draw moisture from the underlying clay. With careful management, dry grown vines on these soils can consistently produce outstanding quality fruit.

TASTING NOTES

Medium red in colour. Aromas of red cherry, berry fruits, anise and milk chocolate are melded by complex herbs and spices. The hallmark of this wine is 100 day post-ferment maceration which imparts incredible silky texture and refinement to the palate, creating a textural wine with depth, structure, vibrant acidity and defined tannins. Stunning now, it will gradually evolve over the medium term.

FOOD PAIRING

Pork and pear sausage rolls with prune relish, grilled broccoli, green olives and white bean salsa or buckwheat, pomegranate and carrot tabbouleh.

WINEMAKER	Kevin Glastonbury
HARVESTED	5 March 2018
REGION	Barossa Valley
TOTAL ACIDITY	5.49 g/L
PH	3.50
SO2	92 mg/L
ALCOHOL	14%
TIME ON SKINS	100 days
CELLARING	Enjoy now or cellar to 2025.



RARE
Fine