



Yalumba Distinguished Sites

Paradox

SHIRAZ 2022

The Paradox is not what you might expect from a wine from the northern Barossa. It's not the high octane, lots of new oak stereotypical northern Barossa Shiraz, but rather a softer, more gentle velvet-like and savoury style of wine.



VINTAGE CONDITIONS

Good rains replenished ground water, allowing the vines to happily start their growing season. Spring was warm to mild with some rain that kept moisture levels up to the growing vines. Apart from the occasional shower, summer and autumn were mild and dry, this allowed the grapes to slowly ripen which was ideal for flavour development.

TERROIR/PROVENANCE/REGION

The northern area of the Barossa Valley has some of the oldest landscapes in the Barossa. At 200 million years old, these bed rocks have formed the soils in which the grape vines grow. It is also one of the early grape growing areas of the Barossa with many generational growers who are both traditional and attune to the needs of making their vineyards sustainable with modern viticultural thinking.

TASTING NOTES

Deep red in colour. Opening aromas of dark plum, blackcurrant and dark chocolate followed by notes of dried sage, olive tapenade and vanilla cream. A very soft, plush and powerful palate with blueberry notes, dark cherries, espresso, baking spices, Black Forest cake and attractive tannins to finish.

FOOD PAIRING

Enjoy with mushroom and truffle arancini or a smoked beef brisket roll with coleslaw.

WINEMAKER	Sam Wigan
HARVESTED	March & April 2022
REGION	Barossa Valley
VINEYARD SOIL TYPE	Red brown cracking clays
VINEYARD ASPECT	East-west rows
FERMENTATION VESSEL	2.5t wooden vats
FERMENTATION TYPE	Wild ferment
TIME ON SKINS	7 days
VINE AGE	22 years
ALCOHOL	14.0%
MATURATION	Matured for 17 months in French oak puncheons 8% new, balance 1 year and older.
CELLARING	Enjoyable now or cellar for 20+ years.

