



Yalumba

Hand Picked

SHIRAZ + VIOGNIER 2019

A partnership of cooler Eden Valley Shiraz co-fermented with a splash of Viognier offers a wine of gentle fragrance embracing the spicy character of Shiraz. Hand picked. Hand crafted.



VINTAGE CONDITIONS

Winter and the growing season experienced below average rainfall. Combined with a windy spring these conditions led to below average crops being set. Warm summer days with cool nights contributed to the development of intense Shiraz flavours with the retention of bright, natural acidity.

TERROIR/PROVENANCE/REGION

Shiraz: Two vineyards stood out for their pristine style and elegance. Located on the southern edge of Eden Valley township, the old block in the Bartholomaeus family vineyard, affectionally known as “Barty’s block”, is of unknown clones planted in 1920 on its own roots. Located in the Eden Valley area known as Wilton, the Scott Thorn Clifton Park C block Shiraz vineyard, was planted in 1992.

Viognier: Located on the northern edge of the Yalumba winery, Yalumba Short’s vineyard was planted in 1998, with the 1968 Montpellier clone.

TASTING NOTES

Vibrant medium to deep red/purple in colour. The bouquet is aromatic and floral with opulent aromas of rose, violets, wood spices and mixed red berries. The palate is long and lingering with complex fruit flavours dancing across the palate. A delicious, medium-bodied wine with great structure and fine, elegant tannins.

FOOD PAIRING

Slow cooked lamb shanks with gravy accompanied by cheese and herb mash and heirloom tomato salad. Alternatively enjoy with burritos filled with curry mashed potato, roasted cauliflower, chickpeas, spinach, mint chutney and pickled onions.

WINEMAKER	Kevin Glestonbury
HARVESTED	15 March 2019
REGION	98% Eden Valley Shiraz 2% Eden Valley Viognier
TOTAL ACIDITY	6.1 g/L
PH	3.56
SO2	94 mg/L
ALCOHOL	14.0%
TREATMENT	Matured for 16 months in 13% new French oak hogsheads, balance in one year and older French and Hungarian oak hogsheads.
CELLARING	Enjoy now or cellar for 7 years.

