Yangarra Estate Noir, McLaren Vale [Organic & Biodynamic] 2019

AYA0552019

2022 Vintage

IWC Bronze 2023

Yangarra

— Mclaren Vale, Australia

A hugely open minded comittment to producing grape varieties never before planted in Australia that on the resulting palate deserves our most open minded of customers. It's a lovely thing.

Production

The 2019 growing season was a very dry, which resulted in incredibly low yields. A relatively warm lead up to the ripening period produced a very condensed and fast harvest. Made with 40% Grenache, 21% Mourvèdre, 14% Shiraz, 12% Cinsaut, 11% Carignan and 2% Counoise. These late ripening varieties faired very well in a season like this, giving rise to concentration, freshness of flavour and marked natural acidity. Each grape variety was handled separately until final blending to allow each variety to best exhibit its unique characteristics. Destemmed and mechanically sorted. 50% whole berries. Cold Soak. Open Fermenters. 14-18 days on skins with a very gentle maceration. Wild yeast ferment. Kept on lees in 100% older French oak for 6 months and bottled in November 2019.

Tasting note

Bright, perfumed and lifted with layers of spice and smokey bacon. Super fresh berry coolis palate with a crunchy texture of natural berry skins.

Food Match

Pair with a nicely-charred steak, bbq food or a hearty nut roast.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Screwcap

Category:
Organic/Sustainable

Appellation:
Kangarilla

Winemaker:
Peter Fraser

Grape Varieties:
Shiraz 14% Mourvèdre 21% Grenache 40%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
2 07 84938 00277 3