



Yalumba Rare & Fine

THE TRI-CENTENARY GRENACHE 2017

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

A wet winter and spring provided plenty of water for the vines. Spring and early summer temperatures were mild, followed by warm, dry days and cool nights during late summer and autumn. Ideal grape growing conditions for producing fruit with great concentration of flavour.

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.



A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

TASTING NOTES

Medium red in colour. Aromas of red cherry, berry fruits, anise and milk chocolate are melded by complex herbs and spices. Medium weighted, this is a textural wine with depth, structure, vibrant acidity and prominent tannins. Stunning now, it will gradually evolve over the medium term.

FOOD PAIRING

Asian-inspired salmon with soy and sesame, or cauliflower schnitzel with mustard mayonnaise.

WINEMAKER	Kevin Glestonbury
HARVESTED	20 March 2017
REGION	Barossa Valley
TOTAL ACIDITY	5.52 g/L
PH	3.59
SO2	79 mg/L
ALCOHOL	14%
TREATMENT	Matured for 4 months in older French oak hogsheads.
CELLARING	Enjoy now or cellar to 2025.



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