

Yangarra is a single-vineyard estate situated in Blewitt Springs, at the northern edge of the McLaren Vale region, South Australia. Yangarra's combination of ancient geology, high altitude and Mediterranean climate provide the ideal growing conditions for the best grape varieties of the southern Rhône.

2022 NOIR

A progressive take on a French classic, Noir brings Grenache together with its lesser-known red partners, Carignan, Cinsaut and Counoise, in a celebration of the southern Rhône on our estate. Lifted fragrance, with bright flavours and vibrant acidity, this wine shows these ancient newcomers also thrive in our elevated corner of McLaren Vale.

VINTAGE SUMMARY

The 2022 growing season followed very similar conditions to 2021, though slightly cooler. There were favourable winter rains and a mild flowering and fruit set period. The cool ripening period took place between late January through to harvest in March. Yields were well balanced, and we were pleased with the fruit ripeness, intensity, freshness, and natural acidity.

WINEMAKING

The Carignan, Cinsaut and Counoise were fermented together. The Shiraz and Mourvèdre have been kept to smaller amounts, so as not to overpower the delicacy. Destemmed and selectively sorted. 50% whole berries. Wild ferment. Open fermenters. Approximately 14-18 days on skins with a very gentle maceration, with a portion of Grenache for an extended time. Matured in older French oak of varying sizes for 5 months. Blended and matured for a further 5 months in predominantly large French oak foudre. Bottled February 2023. Certified Organic and Biodynamic.



NOIR

VARIETY

34% Grenache Noir,
31% Carignan, 20% Cinsaut,
8% Counoise, 5% Shiraz,
2% Mourvèdre

REGION

Blewitt Springs, McLaren Vale

SOIL

Sand and ironstone

GEOLOGY

North Maslin Sands
(54 million years old)

ELEVATION

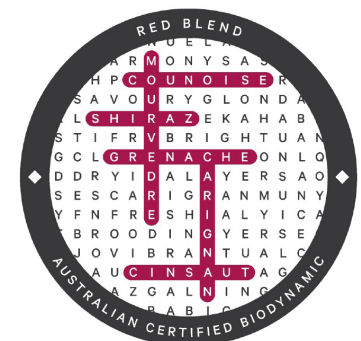
175 - 200m above sea level

ALCOHOL

14.0%

PH TA

3.36 6.3 g/L



WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane