



Yalumba

The Steeple

SHIRAZ 2016

Drawn from a distinguished vineyard in the hamlet of Light Pass, The Steeple Shiraz is a true single vineyard wine. This wine is from biodynamically grown, low yielding centenarian vines planted in 1919. In the shadow of the Light Pass Immanuel Lutheran Church steeple, the roots of these old vines run deep into the ancient Barossa soils, yielding intensely flavoured Shiraz grapes to create a wine of richness, texture, concentration and length.



VINTAGE CONDITIONS

A moderate winter was followed by a warm, dry spring and start to summer. At the end of January approximately 25mm of rain fell which gave the vines the drink they needed to finish off ripening the grapes. Warm days during summer and autumn were mediated by cool nights, leading to great acidity retention and pristine fruit flavours.

TERRIOR/PROVENANCE/REGION

Sourced from Yalumba's Steeple vineyard at Light Pass on the Barossa Valley floor, this old block of Shiraz was planted in 1919 on its own roots in fine, sandy loam, red-brown earth. This soil is well drained and consists of a marked contrast in texture between the surface soil and the subsoil. The 1.34 hectare vineyard sits at an elevation of 280 metres above sea level. The old vines, planted at 3 metre spacings in north south rows are trained with 4 rods on two wires which ensures an even distribution of bunches along the trellis.

TASTING NOTES

The Steeple Shiraz 2016 showcases the aromatic beauty of this vintage. The nose is immersed in blueberries and plums leading into very inviting red spices, cranberries and pomegranate. Medium to full-bodied, it is generous with plump fruits and dark cherries. Textural, intriguing and velvety smooth.

FOOD PAIRING

Slow roast lamb with cinnamon, fennel and citrus or wild mushroom ragù and creamy polenta.

WINEMAKER	Kevin Glestonbury
HARVESTED	24 February 2016
REGION	Light Pass, Barossa Valley
TOTAL ACIDITY	6.0 g/L
PH	3.58
SO2	57 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 15 months in 20% new French oak barriques, balance in older French oak barriques.
CELLARING	10+ years



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.

