

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.

2021 OVITELLI GRENACHE

Ovitelli is the most perfumed and elegant Grenache from the sands at Yangarra. The vibrant fruit of those dry grown 1946 bush vines is rewarded with a long, luxurious ferment and a whole autumn on skins in big ceramic eggs.

VINTAGE SUMMARY

We had a very favourable growing season, with good winter rains and a mild flowering and fruit set period. Continued spring rainfall ensured a healthy canopy. The yields were pleasing and showed good balance between vine vigour and moderate berry size. The ripening period that began late January was very cool, with some welcome rainfall in mid-February. This delayed harvest, and with the cold nights and mild sunny days we were very pleased with fruit ripeness and intensity. The freshness and bright natural acidity of the fruit were a real feature.

WINEMAKING

Sourced from Block 30 (2.0 Ha, planted in 1946 and adjacent to the High Sands block). Hand-picked 24-25th of March and selectively berry sorted. 100% destemmed, crushed and tipped into 675L ceramic eggs. The fermentation occurred in the eggs and remained on skins for 133 days. No pressings are used in this wine. No oak, matured exclusively in the eggs for a total 13 months.

ACCLAIM

98 POINTS — Andrew Caillard, *The Vintage Journal*, December 2022
96 POINTS — James Suckling, *JamesSuckling.com*, October 2022
96 POINTS — Huon Hooke, *The Real Review*, January 2023



WINEMAKER: Peter Fraser



VARIETY 100% Grenache Noir

YEAR PLANTED

REGION Blewitt Springs, McLaren Vale

VINES Vase shaped bush vine unirrigated

SOIL Deep weathered sands

GEOLOGY North Maslin Sands (54 million years old)

ELEVATION 205m above sea level

BLOCK 30 2.0 hectares

BD CALENDAR PICKING DAY Flower

ALCOHOL 14.5% PH TA 3.53 5.1 g/L

VITICULTURALIST: Michael Lane