

Yangarra is a single-vineyard estate situated in the north-east of the McLaren Vale region, South Australia.

Yangarra's combination of ancient geology, higher altitude and Mediterranean climate provide the ideal growing conditions for the best grape varieties of the southern Rhône.

2018 IRONHEART SHIRAZ

Ironheart is the flagship Shiraz from our single vineyard estate at the northern edge of McLaren Vale. The vineyard's cooler climate and sandy ironstone soils produce Shiraz with immense concentration and finesse.

VINTAGE SUMMARY

2018 was a textbook growing season, with good winter rains, and favourable weather conditions during a very mild spring. We had a generally dry summer, which led to earlier expected picking dates, especially with lower than average yields. By the end of February and early March the Autumnal nights got quite cool, which really slowed down the ripening process.

WINEMAKING

Sourced exclusively from Block 15 which lies amongst a gravelly ironstone outcrop (where the North Maslin Sand geology comes to the surface). Hand-picked, 25% whole bunches and the remainder has been destemmed, mechanical berry sorted and crushed. Cold Soak. Open Fermenters. Plunged. Wild yeast ferment. No pressings are used in this wine. Kept on lees in 35% new French oak, 65% older French oak for 15 months. We select individual barrels which showcase the characters of the ironstone that it grows in. Bottled October 2019.

*Ironheart
Shiraz*

VARIETY

100% Shiraz

YEAR PLANTED

1999

SOIL

Ironstone gravels

GEOLOGY

North Maslin Sands
(54 million years old)

BLOCK 15

1.8 hectares

ELEVATION

175M - 180M above
sea level

- Alcohol: 14.5%
- pH: 3.54
- TA: 6.7 g/L
- Yield: 31 hectolitres per hectare



WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane