

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 ESTATE SHIRAZ

There are 87 hectares of vineyards at Yangarra, of which 47 are Shiraz made up of thirteen individual blocks. These vineyards are spread amongst an extra 70 hectares of creeks, native vegetation and native corridors. Our estate has twelve individual blocks of Shiraz. Each block is defined by different aspects and subtle variations of the sand and Ironstone soils that overlie the ancient North Maslin Sands geological formation.

VINTAGE SUMMARY

2018 was a text book 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 from six blocks within the estate. Approximately 50% on Sand, 50% on Ironstone. Picked between the 21-29 March, destemmed and mechanically sorted. 50% whole berries. We do a portion of our ferments with approximately 20% whole bunches. A splash of Viognier. Cold Soak. Open Fermenters. Plunged. Wild yeast ferment. No pressings are used in this wine. Kept on lees in 20% new French oak, 80% older French oak for 10 months. Bottled March 2019.

ACCLAIM

2018 **92 POINTS** – Nick Stock, *JamesSuckling.com*, May 2020
2017 **97 POINTS** – James Halliday, *Halliday Wine Companion*, August 2019
2017 **92 POINTS** – Nick Stock, *JamesSuckling.com*, June 2019
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VARIETY

100% Shiraz

VINES

98% Shiraz and 2% Viognier

YEAR PLANTED

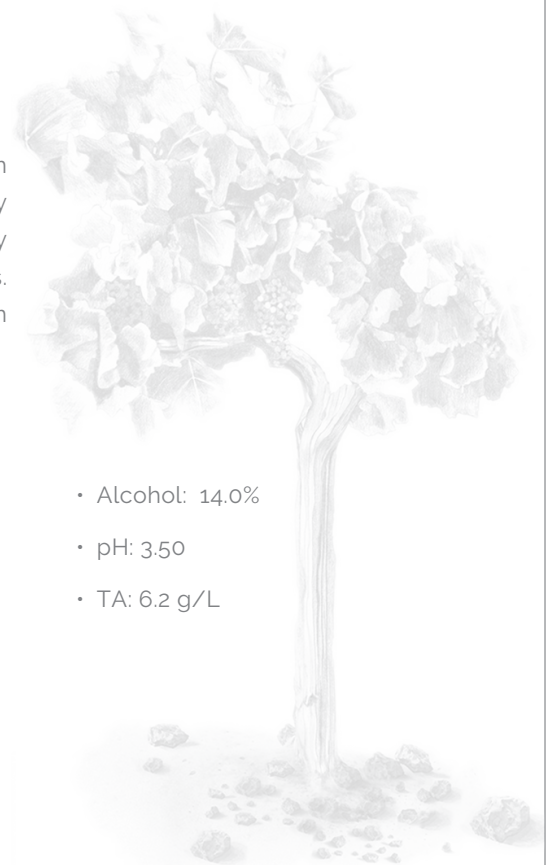
1999

GEOLOGY

North Maslin Sands
(54 million years old)

ELEVATION

180M above sea level



- Alcohol: 14.0%
- pH: 3.50
- TA: 6.2 g/L



WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane