



Yalumba Rare & Fine

THE TRI-CENTENARY GRENACHE 2023

Handpicked from old, gnarly bush vines planted in 1889 in two acres of deep sandy loam soil over red-brown clay in the heart of the Barossa Valley. Year after year these ancestor vines give small quantities of exceptional grapes.



VINTAGE CONDITIONS

The growing season started with cool conditions and above average winter and spring rains. This cool, wet weather meant the vines were in no hurry to grow, with budburst several weeks later than average. As flowering began, varied fruit set occurred due to wet, windy weather. The grapes slowly ripened in perfect, mild conditions, resulting in pristine flavours with beautiful natural acidity.

TERROIR/PROVENANCE/REGION

This single vineyard Grenache has been crafted from grapes sourced from a two acre block in the Yalumba Tri-Centenary vineyard. Located in the heart of the Barossa Valley, this block comprises 820 gnarly old bush vines that were planted in 1889. The vineyard features deep, sandy loam layers underlain with red-brown clay. As temperatures increase and evaporation levels rise, moisture levels in the sand decrease rapidly, but the vine is able to draw moisture from the underlying clay. With careful management, dry grown vines on these soils can consistently produce outstanding quality fruit.

TASTING NOTES

Light crimson in colour. Exotic aromas of purple flowers, wild red cherry and raspberries with hints of white pepper, cardamom and blood orange. The hallmark of this wine is 333 day post-ferment maceration which imparts plush texture initially, then silky with fine powdery tannins on the long finish. Stunning now, it will gradually evolve over the short to medium term.

FOOD PAIRING

Grilled lobster with parmesan sauce and thyme pangrattato; chicken sausage meatballs with zucchini; lentil tacos with avocado crema; or a lemony chickpea soup.

WINEMAKER	Kevin Glastonbury
HARVESTED	25 March 2023
REGION	Barossa Valley
VINEYARD SOIL TYPE	Sandy loam underlain by red-brown clay
VINEYARD ASPECT	Flat site
FERMENTATION VESSEL	Open top stainless steel fermenters
FERMENTATION TYPE	Wild ferment
TIME ON SKINS	333 days
VINE AGE	134 years
ALCOHOL	14.0%
CELLARING	Enjoy now or cellar to 2033.



RARE
Fine