



Yalumba Rare & Fine

THE TRI-CENTENARY GRENACHE 2022

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

Good rains from June to August replenished groundwater, allowing the vines to happily start their growing season. Spring was warm to mild with some rain that kept moisture levels up. Summer and autumn were mild and dry, this allowed the grapes to slowly ripen which was ideal for flavour development.

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

Perfumed aromas of violets, wild cherry, raspberry and pomegranate are interwoven with notes of white pepper and blood orange. The hallmark of this wine is 372 day post-ferment maceration which imparts incredibly silky texture and refinement to the palate, creating a textural wine with depth, structure, vibrant acidity and defined tannins. Stunning now, it will gradually evolve over the medium term.

FOOD PAIRING

Slow roasted lamb shoulder with brown sugar glazed carrots and potatoes au Gratin or pulled jackfruit burgers with Asian slaw.

WINEMAKER	Kevin Glestonbury
HARVESTED	18 March 2022
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	372 days
VINE AGE	133 years
ALCOHOL	14.0%
CELLARING	Enjoy now or cellar to 2032.



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