



Yalumba

# Hand Picked Shiraz+Viognier 2022

DISTINGUISHED SITES

A partnership of cooler Eden Valley Shiraz co-fermented with a splash of Viognier offers a wine of gentle fragrance embracing the spicy character of Shiraz. Hand picked. Hand crafted.



## VINTAGE CONDITIONS

Good winter rainfall replenished groundwater. Spring was warm to mild with occasional rain events keeping moisture levels up to the growing vines. Summer and autumn were cool to mild and dry, ideal for long, slow ripening to achieve the perfect ripeness of flavour and natural acidity.

## TERROIR/PROVENANCE/REGION

**Shiraz:** Two vineyards stood out for their pristine style and elegance. Located on the southern edge of Eden Valley township, the old block in the Bartholomaeus family vineyard, affectionally known as “Barty’s block”, is of unknown clones planted in 1920 on its own roots. Located in the Eden Valley area known as Wilton, the Scott Thorn Clifton Park Shiraz vineyard, was planted in 1854.

**Viognier:** Located on the northern edge of the Yalumba winery, Yalumba Short’s vineyard was planted in 1998, with the 1968 Montpellier clone.

## TASTING NOTES

Medium to deep red/purple in colour. Complex and inviting aromas of red florals, rose, violets and fine, graphite-like minerality over redcurrant and dark cherry with spices that reveal the subtle hints of whole bunch ferment. The palate is medium weighted with subtle hints of floral Viognier lurking in the mid-palate surrounded by deeper, dark fruit notes. A delicious wine that showcases a fine, firm line of tannin which shapes the long finish.

## FOOD PAIRING

Slow cooked lamb shanks with gravy accompanied by herb mash and heirloom tomato and rocket salad; or gnocchi with walnut, rosemary and olive oil pesto.

|                      |                                                                                 |
|----------------------|---------------------------------------------------------------------------------|
| <b>WINEMAKER</b>     | Kevin Glestonbury                                                               |
| <b>HARVESTED</b>     | 7 - 20 April 2022                                                               |
| <b>REGION</b>        | 98% Eden Valley Shiraz<br>2% Eden Valley Viognier                               |
| <b>TOTAL ACIDITY</b> | 5.72 g/L                                                                        |
| <b>PH</b>            | 3.65                                                                            |
| <b>SO2</b>           | 79 mg/L                                                                         |
| <b>VINE AGE</b>      | Shiraz 135 years average<br>Viognier 24 years                                   |
| <b>ALCOHOL</b>       | 14.5%                                                                           |
| <b>TREATMENT</b>     | Matured for 15 months in one year and older French oak puncheons and hogsheads. |
| <b>CELLARING</b>     | Enjoy now or cellar for 7 years.                                                |

