



Yangarra is a biodynamic wine farm in the northeast of the McLaren Vale region in South Australia. Our philosophy centres around producing single-vineyard wines from the best varieties of the southern Rhone, as our estate's rare geologies, moderate altitude, abundant sunshine and cool evening breezes make it perfect for varieties that thrive in moderate maritime environments. Our respect for this special piece of country is shown in the wines we make, every one is a confident reflection of the nature of this land.



REGION:

Kangarilla, McLaren Vale, SA

VARIETAL COMPOSITION:

100% Grenache

VINE AGE: 69 year-old vines

ELEVATION:

211m above sea level

VITICULTURALIST:

Michael Lane

BARREL AGING:

12 months 1/2 year old French oak

ALCOHOL 14.8%

T.A. 7.9g/L

PH 3.12

WINEMAKER:

Peter Fraser, Shelley Torresan

CASES: 271 cases

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McLaren Vale, South Australia

2013 HIGH SANDS GRENACHE

High Sands is our Grail. It captures the essence of our prized old vines. For us, High Sands means intense, brilliant, taut yet harmonious, serene, wholesome and complex.

VINEYARD

There are 100 hectares of vineyards at Yangarra in 35 individual blocks. These vineyards are spread amongst an extra 70 hectares of creeks, native vegetation and native corridors. High Sands is grown on the highest point of our grey ancient sandy dunes, on the very top of our Estate. We have 6 blocks of Grenache, and for the High Sands we select a circle of vines with the lowest vigour on Blocks 31 and 25 at the top of the ridge. The gnarly old bush vines were planted by Frederick Arthur Smart in 1946 when land grants were given to soldiers returning from World War II. The old strugglers are vase-shaped and thinned to ten inches from the ground to create individual microclimates and better air flow within the canopy.

WINEMAKING

2013, much like 2012, was an early, low-yielding vintage which produced concentrated flavours. Our High Sands grenache was hand-picked. Winemaking techniques for the High Sands ensure the true expression of the blocks shine through. Our mechanical sorting table has a great impact in removing raisins from some of our lowest yielding Grenache vines, and we use open fermenters, natural yeasts, and a careful regime of plunging, rack and returns. We drain off the wine to barrel and keep it on yeast lees for at least 12 months. It is stored in barrel for 18-24 months, only 1 and 2 year old French oak is used. We do not use any pressings in the blend. Individual barrels are chosen that display the desired minerality of the deep sand, more intense fruit expression and more gritty tannin structure than our estate Grenache.

"Decant the High Sands and let it breathe. It walks a tightrope of power and finesse. Aromas of very concentrated, spiced dark fruits appear alongside pretty florals, which become more apparent the longer the wine is open. The palate is rich and plush, with its trademark tight line of tannin and acidity. We build this wine to reward patience in the cellar."

Peter Fraser, winemaker.