YALUMBA

Yalumba

South Australia

2021 South Australia Shiraz

SHIRAZ

20.00

CELLAR DOOR



VARIETIES



100% Shiraz

TASTING NOTES

APPEARANCE

A deep crimson wine.

NOSE

Displaying aromas of purple flowers such as violets and lavender combined with blueberries, plums and forest floor.

PALATE

The flavors are continued on the palate, joined by a hint of allspice and mulberry. A medium bodied wine with plush soft tannins and a bright, juicy persistent finish.

FOOD PAIRING

Enjoy with suckling pig and an apple and walnut salad or a Swiss mushroom burger with caramelised onion.

TECHNICAL

ABV	PH	TA
14.0%	3.77	6.25 g/L

SCAN TO VIEW ONLINE

this.wine/v/VT-VORFZLDBQ

YALUMBA

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WINEMAKING

VINEYARD

Made with organic South Australian grapes, this wine showcases the true varietal flavors and unique sites around South Australia in which the fruit is grown.

The grapes for this wine were sourced from six family owned vineyards: the Carypidis family vineyard located at Virginia, the Barich family vineyard on the Murray River at Loxton, the Palena family vineyard near Barmera in the Riverland, the Strachan family vineyard in McLaren Vale, the Strachan family vineyard in Renmark and the biodynamic block on the Oxford Landing Vineyard at Waikerie.

Elevation: 30-600 feet Average Wine Age: 20 years Certified Eco-Friendly Practices: USDA Certified Organic Certified Vineyards: yes Certified Organizations: ISO14001; Entwine Australia; Australian Certified Organic Sustainability Certification: EPA Acredited Sustainability Licence

WINEMAKING

Made with organic winemaking techniques with very little winemaking intervention.

No oak is used and the wine goes through natural wild fermentation as well as wild malolactic fermentation. Very few additions are made to the wine – only what's required to preserve the natural flavors.

Fermentation container: Stainless steel tanks Malolactic fermentation: Yes Fining agent: Vegan Type of aging container: Stainless steel tanks Prefermentation technique: 1-3 days on skins pre fermentation before wild yeast start to ferment Total SO2: 71 mg/L