



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Winery production: 960,000 Bottles
Region: Barossa Valley
Country: Australia

Yalumba Patchwork Shiraz 2016

WINE DESCRIPTION

As distinct as the region that created it, Patchwork is the point where all of the Barossa's unique characteristics converge. History, craft, geography and climate come together to produce a Shiraz that perfectly articulates what this remarkable region truly represents.

ABOUT THE VINEYARD

A moderate winter led to a warm and dry spring. This more moderate weather continued into summer until the end of January when approximately 25mm of rain fell throughout Barossa. The rain was welcomed by all of our vignerons and gave the vines the much needed drink to finish off ripening the grapes. The warm days during summer and autumn were mediated by cool nights, leading to great acid retention and pristine fruit flavors being exhibited in our Shiraz wines.

WINE PRODUCTION

A combination of small and medium size static fermenters were used, with 'wild' yeasts present on the grape skins being allowed to initiate fermentation. Cultured winery yeasts were then added to complete the fermentation and parcels were then pressed and run to barrel with the result being a wine with excellent depth of color, richness and complexity.

TASTING NOTES

This wine can only be Shiraz! The 2016 Patchwork Shiraz shows the warmth and rich aromatics of the season. Deep and brooding with dark plum, licorice, anise and ripe fruits. There is a generous and inviting sweet depth of ripe fruit across the mid palate. The wine is moreish, full and fleshy. The palate is long and concentrated with a finesse of tannins to finish. Drink now or cellar for 5 - 10 years.

FOOD PAIRING

Enjoy with a thick chargrilled eye fillet or roasted vegetable moussaka and watch those flavors sing.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Barossa Vineyards
Elevation:	300-1,500 feet
Average Vine Age:	40 years
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Shiraz
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques, Hogsheads and Octaves
Age of aging container:	13 months
Type of oak:	Hungarian, French and American
Length of aging before bottling:	11 months

ANALYTICAL DATA

Alcohol:	14.2 %
pH level:	3.6
Residual sugar:	0.5 g/L
Acidity:	6.1 g/L