



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: South Australia
 Country: Australia

Yalumba Triangle Block Shiraz Viognier 2016

WINE DESCRIPTION

Eden Valley has been home to Yalumba and its Shiraz since 1849. Taking the name from Yalumba's oldest surviving centennial Shiraz vineyard, and grapes from a handful of our most loved vineyards, the Triangle Block pays testament to this history. There is great diversity across the Eden Valley; from vineyards that exhibit quite subtle fragrant aromatics and a much finer, more elegant palate to those that are more dense in style with darker brooding aromatics and palate richness. What links them all together is an underlying finesse and purity, the hallmark of Eden Valley Shiraz. With a hint of Viognier, this wine embodies Eden Valley

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 Eden Valley. The rain was welcomed by all of our vigneron 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 flavours being exhibited in our Shiraz Viognier wines.

WINE PRODUCTION

Select parcels of Shiraz grapes were fermented with a small percentage of Viognier grapes. Some Shiraz parcels were fermented with Viognier juice, and the remainder was fermented on its own. Utilising these different fermentation options has enabled us to blend a soft and stylish wine that shows subtle Viognier aromatics, combined with the medium weight and finer tannin structure of Shiraz.

Matured for 11 months in 14% new French and Hungarian hogsheads, balance in older French and Hungarian barrels.

TASTING NOTES

2016 Triangle Block Shiraz Viognier is a deep purple, red color. It opens with the brooding exotic complexity of purple florals, anise, herbs, dark cherries and red pomegranate. This showcases the high tone florals and precision of Eden Valley Shiraz and Viognier. The palate has the generosity, richness and flesh to support the exotic brooding florals, then finishes with a full sweep of fine grainy tannins. A red wine of purity, finesse and depth of flavor. For drinking over the next 5 - 10 years.

FOOD PAIRING

Enjoy with duck rillettes, roast corn on the cob and a wild leaf salad or chargrilled mushroom pizza.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Eden Valley Vineyards
Elevation:	750-1,500 feet
Average Vine Age:	25 years
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	2% Viognier
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:	Barrels and Hogsheads
Age of aging container:	11 months
Type of oak:	French and Hungarian
Length of aging before bottling:	11 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.5
Residual sugar:	0.6 g/L
Acidity:	6.0 g/L