

## YANGARRA ESTATE PF SHIRAZ, 2016

### BACKGROUND

THIS IS THE AUSTRALIAN OPERATION OF KENDALL-JACKSON, ONE OF THE LEADING PREMIUM WINE PRODUCERS IN CALIFORNIA. IN 2000 KENDALL-JACKSON ACQUIRED THE 172HA ERINGA PARK VINEYARD FROM NORMANS WINES (THE OLDEST VINES DATED BACK TO 1923). THE RENAMED YANGARRA ESTATE VINEYARD IS THE ESTATE BASE FOR THE OPERATION, WHICH BUILT A STATE-OF-THE-ART PREMIUM RED WINE FACILITY IN 10, AND IS MOVING TO CERTIFIED ORGANIC STATUS WITH ITS VINEYARDS. IN 12 IT PURCHASED THE HISTORIC CLARENDON VINEYARD FROM THE ESTATE OF THE LATE ALAN HICKINBOTHAM IT HAD BEEN ON THE MARKET FOR \$10 MILLION, BUT THE ACTUAL PRICE PAID WAS NOT DISCLOSED. WHATEVER IT MAY HAVE BEEN, IT REPRESENTS A MAJOR ENDORSEMENT OF THE PROSPECTS FOR TOP-QUALITY AUSTRALIAN WINES. EXPORTS TO THE UK, THE US AND OTHER MAJOR MARKETS.

### REVIEWS

#### **91 POINTS. GISMONDIONWINE.COM:**

"THE FRUIT IS GROWN AT KANGARILLA, MCLAREN VALE FROM 17-21-YEAR-OLD SHIRAZ VINES THAT SIT BETWEEN 150-180M ABOVE SEA LEVEL. THE 100 HECTARES OF VINEYARDS AT YANGARRA ARE DIVIDED INTO 35 INDIVIDUAL BLOCKS SPREAD AMONGST 70 HECTARES OF CREEKS, NATIVE VEGETATION AND NATIVE CORRIDORS. EACH BLOCK IS DEFINED BY DIFFERENT ASPECTS AND SUBTLE VARIATIONS OF THE SAND AND IRONSTONE SOILS. THIS WINE IS GROWN PRIMARILY ON THE SANDY SITES. THE PF SHIRAZ BLOCKS ARE AMONG THE FIRST BLOCKS TO BE PICKED AND ARE SAID TO OFTEN BE LOW IN SUGAR AND HIGH IN NATURAL ACIDITY. WHOLE BERRIES ARE DOUBLE SORTED, LIGHTLY BROKEN AND DUMPED INTO SMALL OPEN-TOP FERMENTERS. NO ADDITIVES WERE USED FOR THE WINE'S ENTIRE PRODUCTION. A FEW DAYS OF COLD SOAK PRECEDES A NATURAL YEAST FERMENTATION AND A CAREFUL REGIME OF PLUNGING AND DRAIN TO RETURN A PERFECT EXTRACTION. THIS WINE IS DELICIOUS, AND SOARS FAR ABOVE ITS WINEMAKING. UNCANNILY TEXTURAL AND DRY WITH FIRM, ROUND FRUIT THAT SPILLS ACROSS THE PALATE SPREADING DENSE SOFT TANNINS EVERYWHERE, SUPPORTING RATHER THAN AFFECTING THE FINISH. PURE IS A PERFECT WORD TO DESCRIBE THIS WINE. THE PF SHIRAZ IS MADE FROM GRAPES GROWN WITHOUT HERBICIDES, FUNGICIDES OR SYNTHETIC CHEMICALS. IT IS MADE WITHOUT ADDITIONS OF ANY KIND: SULPHUR (PRESERVATIVE), ACID, TANNIN OR FININGS. THERE IS NO BARREL AGING AND THE ALCOHOL, AT 14.5%, IS NATURAL. WOW."

#### **93 POINTS. JAMES HALLIDAY (AUSTRALIAN WINE COMPANION):**

"PURE FRUIT. PETER FRASER. PRESERVATIVE FREE. ALL FIT. ABSOLUTELY NO ADDITIONS, ONLY FILTRATION BEFORE BOTTLING. CLEAN AS A WHISTLE, FABULOUS COLOUR, BRIMMING WITH DARK FRUIT, CHOC-WHEATEN BISCUITS, SPICE AND CRUNCHY ACIDITY. DRINK BY 2019"



**VINTAGE:** 2016

**WINERY:** YANGARRA ESTATE ([HTTP://WWW.YANGARRA.COM/](http://www.yangarra.com/))

**REGION:** MCLAREN VALE

**AVAILABILITY:** AVAILABLE NOW IN CONSIGNMENT

**CASE QUANTITY:** 6 BOTTLES PER CASE

**BOTTLE SIZE:** 750 ML

**COMPOSITION:** -