

MCLAREN VALE, SOUTH AUSTRALIA

YANGARRA IS A **BIODYNAMIC WINE FARM** IN THE NORTHEAST OF THE MCLAREN VALE REGION IN SOUTH AUSTRALIA. Our philosophy centers around producing <u>single-vineyard wines</u> 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.

"WINEMAKER OF THE YEAR 2016: PETER FRASER"

JAMES HALLIDAY AUSTRALIAN WINE COMPANION

"YANGARRA YELL"

JAMES HALLIDAY AUSTRALIAN WINE COMPANION ~ MARCH 21^{ST} , 2015

"I COULD WRITE SIX COLUMNS ABOUT YANGARRA ESTATE AND WINEMAKER PETER FRASER AND STILL HAVE MORE TO SAY, SO PLEASE FORGIVE APPARENT NON-SEQUITURS. IN MY 2015 WINE COMPANION SEVEN 2012 YANGARRA ESTATE WINES RECEIVED BETWEEN 94 AND 97 POINTS..."

2014 MCLAREN VALE SHIRAZ: \$22.67/BTL (6 PACK) - 7,833 CASES PRODUCED

95 POINTS ~ JAMES HALLIDAY'S WINE COMPANION, OCTOBER 2016

"ESTATE-GROWN, 50% WHOLE BERRIES, 25% WHOLE BUNCHES COLD SOAKED, OPEN-FERMENTED, WILD YEAST, MATURED IN FRENCH OAK (25% NEW) FOR 13 MONTHS. EVERYTHING FALLS INTO PLACE, THE DESIGN OF THE JIGSAW PUZZLE TAKING SHAPE POST HASTE. MCLAREN VALE FRUIT ESSENCE, WITH BLACK FRUITS AND POTENT DARK CHOCOLATE LOOKING AS MUCH TO THE SKY AS THE EARTH, THE WHOLE BUNCH ELEMENTS ADDING A TWIST TO THE MAIN DESIGN, ELOQUENT TANNINS ALSO MAKING A SIGNIFICANT CONTRIBUTION."

2017 PF SHIRAZ: \$20.00/BTL (6 PACK) - 4,040 CASES PRODUCED

91 Points ~ James Suckling, August 2017

"BRIGHT AND FRUITY WITH A CASCADE OF VIBRANT BLUE FRUITS, BANANAS, CRUSHED STONES AND BLACKBERRY TART. MEDIUM BODY, LIGHT TANNINS AND A FRUITY, ESSENCES LIKE FINISH. COLD SOAK AND CARBONIC MACERATION. DRINK NOW. SCREW CAP."

2013 MCLAREN VALE IRON HEART SHIRAZ: \$67/BTL (6 PACK) - 379 CASES PRODUCED

97 POINTS ~ JAMES HALLIDAY'S WINE COMPANION, OCTOBER 2016

"FROM TWO VINEYARD BLOCKS ON A GRAVELLY IRONSTONE OUTCROP, A BARREL SELECTION THAT IS SAID TO FOCUS ON IRONSTONE CHARACTERS. HAND-PICKED, COLD SOAK, 25% WHOLE BUNCHES, WILD-FERMENTED, MATURED IN FRENCH OAK (40% NEW) FOR 15 MONTHS. SOMBRE, EARTHY BLACK FRUITS ARE SO INTENSE THEY MOMENTARILY STOP THE HEART FROM BEATING. THE TEXTURE AND MOUTHFEEL ARE SUCH THAT THEY THROW DOWN THE GAUNTLET TO ANYONE SEEKING TO DRINK MORE THAN A GLASS AT THIS EARLY (INDEED FAR TOO EARLY) STAGE OF ITS LIFE. THE BALANCE IS SPOT ON THE MONEY, SO THE LONG TERM FUTURE IS ASSURED."

2014 MCLAREN VALE "OLD VINE" GRENACHE: \$22.67 (6 PACK) - 3,440 CASES PRODUCED

95 POINTS ~ JAMES HALLIDAY'S WINE COMPANION, OCTOBER 2016

"FROM BUSHVINES PLANTED '46 AT BLEWITT SPRINGS, COLD SOAK, OPEN-FERMENTED WITH 50% WHOLE BERRIES, WILD YEAST, MATURED IN USED FRENCH OAK FOR 9 MONTHS. THE LIGHTISH COLOUR IS MISLEADING: THE WINE HAS A CASCADE OF RED FRUITS, WITH A SLIGHTLY UNEXPECTED BRUSH FENCE OF RIPE TANNINS, IMPORTANT NOW AS MUCH AS IN THE FUTURE WHEN THEY WILL FUSE BACK INTO THE WINE."

2014 MCLAREN VALE "HIGH SANDS" GRENACHE: \$67/BTL (6 PACK) - 278 CASES PRODUCED

97 POINTS ~ JAMES HALLIDAY'S WINE COMPANION, AUGUST 2017

"FRUIT OFF BLOCK 31 FROM THE HIGHEST SECTION-210M AND THE DEEPEST SAND FOR THE 1946 PLANTED BUSH VINES. 50% WHOLE BERRIES, WILD YEAST AND ON LEES IN USED FRENCH OAK FOR 1 YEAR. NO NEED FOR WINEMAKING ACCOUTREMENTS-A PURE EXPRESSION OF THAT DISCRETE SPOT. PERFECTLY MODULATED, THE TANNINS ENMESHED WITH THE FRUIT FROM WHENCE THEY CAME, EXCELLENT FRUIT YET THE MOST SAVOURY AND EARTHY TONED AND DEEPEST OF THE THREE GRENACHES."

2015 MCLAREN VALE GSM: \$22.67/BTL (6 PACK) - 4,904 CASES PRODUCED

95 POINTS ~ JAMES HALLIDAY'S WINE COMPANION, AUGUST 2017

"One of the noticeable traits about Yangarra's wines, GSM in particular, there's nothing harsh or worked, there's a purity of fruit that comes through, the balance of tannins to acidity, and this not shy with the latter. The right amount of spice and flavour and most importantly, crafting a really, delicious drink."

2016 MCLAREN VALE ROUSSANNE: \$22.67/BTL (6 PACK) - 600 CASES PRODUCED

95 POINTS ~ JAMES HALLIDAY'S WINE COMPANION, AUGUST 2017

"Whole Berries, Basket-Pressed to French Oak, 5% New, wild ferment and 7 months on lees. While there's a whisper of Nashi Pears, Daikon, Camomile, Fennel and white Pepper, this runs on a savoury track with _ne acidity keeping it from ever Becoming too big. Lovely drink."