



# Yalumba Individuals

GALWAY VINTAGE SHIRAZ 2021

Yalumba Galway Vintage has always had the mandate to exceed the expectations of even the most demanding red wine drinker.



## VINTAGE CONDITIONS

A cold winter with higher than average winter and spring rains. Mild spring weather enabled the vines to set a healthy canopy and slightly above average crop. A very mild summer and a splash of rainfall helped to ripen the grapes beautifully. Harvest progressed steadily with good flavours producing spectacular wines.

## TERROIR/PROVENANCE/REGION

Sourced from vineyards throughout the renowned Barossa region. A range of terroir can be seen across the different vineyards, from sandy soils to sandy loam, to red-brown earth over red clay, ideal for growing expressive Shiraz.

## TASTING NOTES

Bright ruby in colour with crimson hues. A generous nose of pepper, blackberry, choc-mocha and vanilla notes, opening further with hints of liquorice, and violets. The savoury palate shows plums and sweet spices leading onto lovely moreish tannins.

## FOOD PAIRING

Enjoy with a homemade burger, caramelised onion and beetroot relish, or mushroom and thyme risotto.

<b>WINEMAKER</b>	Marc van Halderen
<b>HARVESTED</b>	February - April 2021
<b>REGION</b>	Barossa
<b>TOTAL ACIDITY</b>	5.82 g/L
<b>PH</b>	3.72
<b>SO2</b>	52 mg/L
<b>ALCOHOL</b>	14.5%
<b>TREATMENT</b>	Matured for 9 months in a selection of French, Hungarian and American oak.
<b>CELLARING</b>	Enjoy now, but will reward short to medium term cellaring.

