

*Yangarra is a single-vineyard estate situated in the north-east of the McLaren Vale region, South Australia. Yangarra's combination of ancient geology, high altitude and Mediterranean climate provide the ideal growing conditions for the best grape varieties of the southern Rhône.*

## 2021 PF SHIRAZ

The PF Shiraz is a preservative free, fruit-driven Shiraz that is intentionally produced to be enjoyed as a young wine. The grapes are grown without herbicides, fungicides or synthetic chemicals and no additions of any kind are used in the winemaking process, such as sulphur (preservative), acid, tannin or finings. The PF Shiraz is medium bodied, showcasing fresh and vibrant fruit characters.

## VINTAGE SUMMARY

The 2021 growing season was very favourable with ample winter rain, a mild flowering and fruit set period, and continued rainfall throughout spring that resulted in healthy canopy. The cool ripening period took place between late January and mid-February delayed harvest, though, resulted in yields with good balance between vine vigour and moderate berry size. We were very pleased with the fruit ripeness, intensity, freshness and natural acidity.

The Shiraz was picked early throughout the week of 12th – 16th March.

## WINEMAKING

De-stemmed and mechanically sorted with a large percentage of whole berries retained and tipped into open-top fermenters. After a few days of gentle cold soaking, we allowed the must to warm, and wild fermentation to occur. The wine was carefully basket pressed after approximately 2 weeks on skins. No additives were used throughout entire production. Bottled in August 2021, after completing malolactic fermentation. No fining occurred, just filtration.

## ACCLAIM

92 POINTS — Nick Stock, *JamesSuckling.com*, August 2021



## PF SHIRAZ

### VARIETY

100% Shiraz

### GEOLOGY

North Maslin Sands  
(54 million years old)

### ELEVATION

180m above sea level

### ALCOHOL

14.0%

### PH

3.81

### TA

5.7 g/L



WINEMAKER: Peter Fraser

VITICULTURALIST: Michael Lane