

YALUMBA

Galway Vintage Traditional Shiraz 2010

Yalumba has been making premium red wine under the Galway name since the 1940s. The release of Yalumba Galway Vintage Traditional Shiraz 2010 marks 68 years of Galway.

Galway was named in honour of L.T. Col. Sir Henry L. Galway, K.C.M.G., D.S.O, who was governor of South Australia from 1914 - 1920. He was a keen wine man with a good palate and a regular visitor to Yalumba in Angaston. The success of the early Galway reds became the base on which all Yalumba reds were developed. Today, Galway is still made to a traditional style with rich colour, distinctive spicy fruit and perfectly integrated oak. It is an elegant, full bodied wine with 5 - 7 years cellaring potential.



WINEMAKING / VITICULTURE

The grapes for the 2010 Galway Shiraz are sourced from our loyal grower base in the Barossa, an area renowned for this variety.

The grapes were fermented in static potters and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build wine structure. The wine is then matured for 3 months in 1 - 5 year old American and French Oak hogsheads, barriques and octaves (35% of blend).

WINEMAKERS COMMENTS

2010 delivered another successful vintage of Shiraz in the Barossa. Good rainfall was recorded over much of South Australia during the winter and spring. Shoots were slow to grow at first due to the cool conditions but the weather warmed up in November and remained so for the rest of the growing season. A dry, even temperature during the ripening period in February and March was perfect as were the resultant grapes were picked with maximum flavour.

The 2010 Galway Shiraz shows all the hallmarks of a traditional Barossa Shiraz. It is deep in colour with crimson hues. There are aromas of mulberries, black forest cake and liquorice allsorts that speak of its varietal and regional origins. The palate is ripe and generous with flavours of mulberries, dark chocolate and hints of beetroot. It finishes with cocoa powder like tannins that give evenness and generosity to the wine.

Suitable for vegans and vegetarians.

VINTAGE INFORMATION

Vintage	2010
Region	Barossa
Winemaker	Andrew La Nauze
Harvested	February & March 2010
Alc/Vol	13.5%
Total Acid	6.2 g/L
pH	3.54

