

Yalumba

Honoring the winery's founder Samuel Smith, this wine exemplifies the rich history and unique terroir of the Barossa, focusing on purity of fruit and elegance.

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YALUMBA
AUSTRALIA'S OLDEST FAMILY OWNED WINERY



Samuel's Collection Grenache 2020

Barossa Valley, Australia

Region and Vineyards

This Grenache is sourced from a series of **bush vine vineyards in the Barossa Valley**, some of which date back as far as **1929**. These gnarled old vines, planted between 1929 and 1972, yield limited quantities of small, intensely flavored berries, resulting in wines with high flavor concentration and complexity. The vineyards are set in varied soils across the Barossa, from sandy loam to red-brown earth over red clay, each imparting distinct characteristics to the wine. This range of terroirs gives the Grenache layers of flavor and texture, balancing richness with Barossa's signature freshness.

The 2020 vintage was marked by a **cool winter with lower-than-average rainfall**, which slightly delayed flowering. Following warmer, windy weather in November, the conditions reduced berry size and crop yield. A warm December and January, complemented by a refreshing 31mm of rain in late January, led to grapes with an excellent balance of flavor and acidity.

Winemaking

The **Yalumba Samuel's Collection Bush Vine Grenache 2020** was harvested from **March 2 to March 12, 2020**. The wine was matured for **6 months in older French puncheons, as well as French, Hungarian, and American hogsheads**. This approach maintains the wine's pure fruit expression while adding subtle structure and complexity without overwhelming the vibrant fruit character typical of Grenache.

The careful choice of older oak allows the Grenache to retain its juicy, red fruit flavors, enhanced by a refined texture and balanced finish. Winemaker **Kevin Glastonbury** focuses on capturing the essence of each vineyard site, creating a Grenache that is both approachable and sophisticated.

Tasting Notes

- **Color**: Medium red with bright hues.
- **Aroma**: Inviting aromas of raspberries, pomegranates, and a touch of violet, with underlying cedar and a hint of savory complexity.
- **Palate**: Medium-bodied with a finely textured palate, showcasing juicy red fruit flavors. The wine has a velvety finish with balanced acidity and a lingering, elegant aftertaste.

Alcohol :14,50 %

Composition: 100% Grenache

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Did You Know?

The **Samuel's Collection** series honors Samuel Smith, the founder of Yalumba, and his pioneering spirit in the Barossa Valley. This wine is crafted from **bush vines**—low-trained, gnarled vines that produce lower yields but highly concentrated fruit, a tradition that contributes to Barossa's reputation for quality Grenache.

Wine Pairing Ideas

- **Peking duck**: The wine's acidity and red fruit flavors balance the rich, savory taste of duck.
- **Mushroom risotto**: Complements the earthy, savory complexity of the wine.
- **Roasted eggplant with tomato and pine nuts**: Matches the wine's vibrant fruit and adds a savory layer to the pairing.



James Suckling (JS) : 93 Points (2020)

This has plenty of attractive raspberry fruit and a gently sappy edge. The palate is fresh and sweetly red-fruited, with such easygoing and effortlessly fresh raspberry and red cherry. So, so fresh. Value red that really strokes at the heart of Barossa grenache.



Wine Enthusiast (WE) : 92 Points (2020)

Dried herbs, white pepper, crushed flowers and freshly poured tarmac mingle with fresh plum and red-berry fruit on this aromatic, affordable Grenache. The grip of chewy tannins in the mouth is almost surprising. Crisp acidity lifts the primary fruit and spice flavors. Structured enough to pair with a pork roast, but light and approachable enough to drink on its own. A top example of how far this variety has come Down Under.



James Halliday (JH) : 92 Points (2020)

Yalumba does grenache well. Here's a delightful example from vineyards across the Barossa Valley floor including old vine stock. It sports an almost pinot-esque hue in the glass and has a spacious air, displaying characters of raspberry, dark cherries, Asian spices, dried cranberries, gingerbread and purple florals. Light, fine sandy tannins and bright acidity lend frame and velocity. I'd be tempted to pop it in the fridge to take the edge off a warm day.

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