



Yalumba Paradox SHIRAZ 2019

The Paradox is not what you might expect from a wine from the northern Barossa. It's not the high octane, lots of new oak stereotypical northern Barossa Shiraz, but rather a softer, more gentle velvet-like and savoury style of wine.



VINTAGE CONDITIONS

A cool winter with lighter than average rainfalls. This mild, dry weather through the growing season produced grapes with great flavour and concentration. Summer was full of sunshine and warm dry weather, this kept berry sizes small and was great for ripening them. The resulting Shiraz is a wine of structure, flavour and concentration.

TERROIR/PROVENANCE/REGION

The northern area of the Barossa Valley has some of the oldest landscapes in the Barossa. At 200 million years old, these bed rocks have formed the soils in which the grape vines grow. It is also one of the early grape growing areas of the Barossa with many generational growers who are both traditional and attune to the needs of making their vineyards sustainable with modern viticultural thinking.

TASTING NOTES

Deep scarlet red in colour. Rose petals, plum, chocolate and cassis aromas leap from the glass. After some time hints of vanilla cream, olive tapenade and sweet oak spice reveal themselves. The palate is soft and plush with loads of dark cherry, plum, chocolate and espresso coffee that leads to an elegant finish of fine tannins.

FOOD PAIRING

Enjoy with mushroom and thyme risotto or char-grilled rib eye with roast potatoes and green beans.

WINEMAKER	Sam Wigan
HARVESTED	28 February - 10 March 2019
REGION	Barossa Valley
VINEYARD SOIL TYPE	Red brown cracking clays
VINEYARD ASPECT	East-west rows
FERMENTATION VESSEL	2.5t wooden vats
FERMENTATION TYPE	Wild ferment
TIME ON SKINS	7 days
VINE AGE	20 years
ALCOHOL	14.5%
TREATMENT	Matured for 18 months in French oak puncheons 12% new, balance 1 year and older barrels.
CELLARING	Enjoyable now or cellar for 20+ years.

