



# YALUMBA GALWAY VINTAGE BAROSSA SHIRAZ 2011

## WINEMAKING/ VITICULTURE

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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.

## VINTAGE CONDITIONS

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The 2011 season was cool, with consistent rainfall throughout the season. Where vineyards were well managed and winemakers were patient, the resultant grapes benefited from the cooler season with lifted aromatics and fine natural acidity.

This Shiraz shows all the hallmarks of a traditional Barossa Red. It has a bright colour with crimson hues. There are aromas of mulberries, ground spice 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. Enjoy with Guinness and oyster pie.

Suitable for vegans and vegetarians.

## VINTAGE INFORMATION

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VINTAGE	2011
REGION	Barossa
WINEMAKER	Andrew La Nauze
HARVESTED	March & April 2011
ALC/VOL	13.5%
TOTAL ACID	5.9 g/L
pH	3.6

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*Yalumba has been making premium red wine under the Galway name since the 1940s. The release of Yalumba Galway Vintage Traditional Shiraz 2011 marks 69 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.*

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