



Mt Yengo  
Wines

LEGEND Imports  
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## Mt Yengo 2020 Shiraz

**Grape(s):** Shiraz

**GI:** Adelaide Hills (Mount Lofty Ranges, South Australia)

**Site(s):** A selection of sites across the Adelaide Hills

**Vintage notes:** Overall 2020 produced some outstanding fruit, although not without challenges. An extremely dry winter and spring, coupled with poor flowering conditions, gave low vigor vines with an extremely low crop. Fortunately, moderate rain events in mid and late January refreshed the vines and set them up for veraison. This period leading into harvest was textbook cool Adelaide Hills conditions and with the low yields gave rise to concentrated flavors and high natural acidity.

**Vineyard notes:** From a selection of vineyards across Adelaide Hills, boasting a combination of cool temps, good drainage, and diverse soils, ranging from sandy loams to clay loams, containing shale, ironstone, and quartz at various points

**Winemaking:** The grapes are hand-picked and fully destemmed. A wild ferment then aging in French oak, 30% new.

**Closure:** Stelvin

**ABV:** 14%

**Label design:** The label design of Mt Yengo is an integral part of their story. One of the pillars of indigenous-owned Mt Yengo is to promote the culture, art, and heritage of Australia's First Nations communities. This label was created by now-partner Wayne Quilliam. Proceeds from each bottle sold are donated to the National Indigenous Culinary Institute.

**LEGEND tasting notes:** Aromatics of ripe raspberry, Davidson plum (a native, sour plum), and blackberry combine with more savory elements of mountain pepper, bush tomato, and anise myrtle. The palate is soft, ripe, and has immense depth of expression without sacrificing freshness and vitality. The oak aging comes through as complexity, broadness, and a gentle spice note.