



YAGMICH  
*Estate*

SWAN VALLEY

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## Christmas 2022

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*Best wishes for the festive season and a big thank you  
to all of our Yagmich Estate wine drinkers!*

In this issue:

- \* How our new release pink sparkling was made;
- \* Coming up in 2023;
- \* Cabernet Sauvignon – a relatively new variety!
- \* Our Christmas offer for 2022;

*2022 saw the release of two new Yagmich Estate wines:*



- 2021 Shiraz - a fruity and full-bodied wine true to the grape variety. (silver medal Swan Valley Wine Show and bronze medal Perth Royal Show);



- 2021 pink methode traditionnelle sparkling made from our handpicked home block Cabernet Sauvignon grapes.

## What is pink sparkling wine and how is it made?



Pink methode traditionnelle sparkling wine production differs from clear sparkling wine production by an additional step in the wine making process.

There are two ways to produce a pink sparkling wine:

### 1) Assemblage or Blending

Red grapes and white grapes are fermented separately and then a small amount (7% - 15%) of the red wine (usually Pinot Noir) is added to the white wine until the blend achieves the desired depth of pink hue. This is the most common method of production.

### 2) Rosé de Saignée

The name of this process translates from the French as the 'pink from bleeding' method. Only one variety of red grape is used to produce a pink sparkling wine by this method. During the pressing of the grapes colour from the grape skins is released into the blend.

The winemaker achieves the depth of colour desired by the precise timing of the skin contact phase of the process. As would be expected the longer the grape skins are in contact with the grape juice the deeper the final colour of the wine. The contact time may be between 12 and 24 hours after which the skins are quickly removed to maintain the shade of pink required. This means that the winemaker must check the development of colour frequently.

It has been suggested that this method of production results in superior aroma and flavours from those wines produced by assemblage, offering a richer taste experience, fruity with terroir characteristics.

Wines produced by this method are usually a darker shade than those produced by assemblage. Some producers will state on their label the rosé de saignée method of production.

*The Yagmich Estate 2020 methode traditionnelle pink sparkling wine was produced by the rosé de saignée method.*

### **Coming up in 2023**

- ❖ A limited museum release of our bronze medal winning 2008 Shiraz (awarded at Perth Royal Show 2009).

### **Cabernet Sauvignon**

How it developed, where it grows and why it is such a popular variety.

Cabernet Sauvignon is one of the most widely grown grape varieties in both the old and new world wine grape growing regions of the world. A prominent Bordeaux wine, often blended with Merlot or Cabernet Franc.

In grape variety terms Cabernet Sauvignon is relatively new. Its origins were revealed in 1996 by DNA typing as having been developed in 17<sup>th</sup> century southwestern France from a chance crossing of the Cabernet Franc and Sauvignon Blanc varieties.

Cabernet Sauvignon vines are hardy and easy to cultivate, resisting grape rot and insect attack to which other varieties are more vulnerable. The grapes are quite small and thick skinned and the vines low yielding when compared with other red grape varieties. The vines tend to be late in budding, particularly helpful in frost prone areas in that frost damage is avoided for the most part.

It is easy to understand the popularity of the wine due to its consistency in terms of structure and flavour. Classically wine produced from Cabernet Sauvignon grapes is high in tannins and with significant acidity earning it the 'full bodied' description and making it a wine that ages well.

Wine flavour varies depending on the region in which the grapes are grown ranging from blackcurrant in cooler areas through to black cherry in warmer climates and distinctly 'jammy' flavours in hot climates.



## Christmas offer 2022

Available until 23 December 2022 a new release two pack containing one bottle of 2021 Shiraz and one bottle of 2021 pink sparkling for \$50 (a limit of three packs per person)

**Merry**  
**Christmas**

### Ordering Yagmich Estate Wines:

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