



JAMES HALLIDAY

Michael Papps and his wife Susan (née Yelland) have succeeded in turning the Barossa Valley upside down and inside out. Moreover, they've achieved this from a standing start in 2005 with no prior winemaking experience. But take note: Michael had lived and worked in the Barossa for over a decade, running the laboratories of numerous winemakers, some well known, others not, working at a custom crush facility with all sorts of philosophies and practices.

Conversation and observation led to the radical practices of Yelland & Papps, where some wines conform to the mantra of natural winemakers, and all share a freshness, modest alcohol and whole-bunch fermentation.

The wet 2011 vintage was a disaster for many in the Barossa, but for Yelland & Papps it was seminal. Until 2010 their wines were in traditional Barossa style, the alcohol 14.5% to 15%. Forced to pick early and with alcohol levels of 13%-13.5%, its wines were bright and refreshing. Moving to the present, Yelland & Papps have gained the trust of leading grapegrowers who are happy to pick earlier than they do for other winemakers, shiraz and grenache the foundation varieties.

In the winery some of the barrels have far larger bung holes than normal, allowing whole bunches to be fed in, left alone for upwards of a year, then emptied and pressed, the wine returned to a conventional barrel for another year.

Michael Papps' sense of humour comes to the fore when he says their children, 10-year-old Peyton and seven-year-old Campbell, are now trained cellarhands. At the tender age of 39 himself, he has been included in Young Gun of Wine's Top 50 Australian Winemakers. Some old Barossa lags suggested he should go to the Yarra Valley. He's not about to, but if he did Yelland & Papps would be welcomed with open arms.

2015 YELLAND & PAPPS DEVOTE GREENOCK BAROSSA VALLEY SHIRAZ

Wild yeast open-fermented, 17 days on skins, matured in new and used French oak for 21 months. Elegant, juicy and full of cherry and blackberry fruit on the long, perfectly balanced palate. 13.7% alc, screwcap

95 points, drink to 2029, \$40

2016 YELLAND & PAPPS SECOND TAKE BAROSSA VALLEY SHIRAZ

Wild-fermented, matured for nine months in French oak. Yelland & Papps has this marvellous ability to combine low alcohol with all the fruit flavour you could wish for. Here black cherry and satsuma plum have just the right support from French oak and fine tannins. 13.7% alc, screwcap

95 points, drink to 2030, \$40

2016 YELLAND & PAPPS SECOND TAKE BAROSSA VALLEY GRENACHE

Hand-picked, 61% whole bunches, 17 days on skins, matured for 8½ months in French oak. The colour is a clear, full crimson, the bouquet of plums and cherries, and the palate is fresh, not hot. 14.3% alc, screwcap

95 points, drink to 2028, \$40

