YALUMBA

FAMILY WINEMAKERS 1849

IN HONOUR OF
FRED CALEY SMITH
1864 -1913
HORTICULTURIST
CORRESPONDENT
ADVENTURER

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Rare & Fine

THE CALEY CABERNET & SHIRAZ 2018

The Caley is the pinnacle of a long winemaking journey of excellence, that rightfully honours one of Yalumba's most adventurous sons. A blend of Coonawarra Cabernet Sauvignon and Barossa Shiraz, The Caley is a classic marriage of two noble varieties and two great Australian wine regions.

VINTAGE CONDITIONS

Coonawarra: Winter and spring rainfall was above average, replenishing soil moisture and aquifers. Spring and summer were warm. The famous Bonney upwelling played its part; cooling March temperatures to deliver us fruit with fine tannins, natural acidity and strong varietal flavours.

Barossa: A wet winter was followed by a drier than average spring. Summer saw warm, dry days with cool nights ripening the grapes while maintaining freshness and natural acidity. The balmy long summer of early March helped complete the ripening of these perfectly balanced and flavoured grapes.

TERROIR/PROVENANCE/REGION

The Ming D block in the Yalumba Coonawarra vineyard provides the 80% Cabernet Sauvignon of this blend. This 2.7 ha plot was planted in 1992 with two clones of Cabernet Sauvignon selected for structure and depth of flavour. The Caley's 20% Shiraz component was sourced from two Barossa blocks. The first from the Horseshoe Vineyard on the southern side of the Yalumba winery in Eden Valley. Planted by Helen Hill-Smith in 1971, this block follows the contours around the Fred Caley Smith Hut. The second block is the Burgemeister "Linke" block planted in 1901 at Light Pass.

A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

TASTING NOTES

Very deep, dense red. Showcasing expressive, fragrant aromatics of blackcurrant and dark cherry with cool iodine notes merging into savoury, leafy hints, all typical Coonawarra Cabernet Sauvignon. A defined, composed and very inviting wine with succulent Shiraz throughout. Medium to full depth with a densely layered structure delivering a prominent yet silky tannin profile.

WINEMAKER	Kevin Glastonbury
HARVESTED	5 - 28 March 2018
REGION	80% Coonawarra Cabernet 20% Barossa Shiraz
TOTAL ACIDITY	6.3 g/L
PH	3.55
SO2	125 mg/L
ALCOHOL	14%
TREATMENT	Matured for 20 months in 38% new French barriques, balance in 1 year and older French barriques.
CELLARING	Built to spend many years in the cellar, The Caley takes time to reveal its true character. Drinking beautifully on release the wine will live on for decades in the cellar. If opened as a younger wine we recommend double decanting prior to serving.

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