



Yalumba Rare & Fine

THE MENZIES CABERNET SAUVIGNON 2016

In 1992 the Hill-Smith family counted themselves amongst those fortunate enough to own a vineyard upon the famous Coonawarra terra rossa soil over limestone. Experimentation, innovation, minimalist intervention and small batch winemaking has resulted in The Menzies' reputation as a wine of longevity, elegance and structure.



VINTAGE CONDITIONS

Coonawarra experienced lower than average winter rainfall. These conditions coincided with a warmer spring and summer, as a result vintage was approximately two weeks earlier than average with lovely richness and concentration of fruit flavours.

TERROIR/PROVENANCE/REGION

Situated in the heart of Coonawarra's terra rossa strip, The Menzies Estate vineyard lies on a flat plain, approximately 70km from the coast. Given the terrain and influence of the cooling Bonney upwelling, Coonawarra is an ideal location to grow premium Cabernet Sauvignon. Our soil is red sandy loam over limestone, which is classic Cabernet Sauvignon country. The majority of the grapes for The Menzies 2016 are from vines planted in 1975, they are trellised tall with wide rows. Bunches are usually small with small berries, giving concentration via an ideal skin to juice ratio favouring the making of full-bodied reds.



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

Dark cherry red with a crimson hue. The bouquet is elegant and inviting, notes of cedar and licorice combine with rich, ripe cassis, violets and the quintessential Coonawarra "sea spray" note. The palate opens with a burst of cassis and mocha. It is structural, yet generous, dark and brooding with restraint and the promise of enjoyment for years to come. The tannins are sublime, giving an insight to the ageability of this wine, yet in its youth, it is enjoyable as an elegant full-bodied red wine.

FOOD PAIRING

Wonderful with a chargrilled rib eye on the bone or porcini mushroom, thyme and quinoa risotto.

WINEMAKER	Heather Fraser
HARVESTED	11-22 March 2016
REGION	Coonawarra
TOTAL ACIDITY	6.28 g/L
PH	3.53
SO2	67 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 22 months in 30% new French hogsheads and barriques, balance in 1 year and older French, Hungarian and American hogsheads & barriques.
CELLARING	Enjoy now or cellar for 10+ years.



RARE
Fine