



## YALUMBA

### BAROSSA SHIRAZ CABERNET SAUVIGNON 2017

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

#### VINTAGE CONDITIONS

The growing season began with a wet winter and spring, providing plenty of water throughout the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period. Warm, dry days with cool nights during late summer and autumn were ideal for grape growing, producing grapes with a richness and purity of fruit, balanced with concentration of flavour.

#### VITICULTURE & WINEMAKING

Select parcels of Cabernet Sauvignon and Shiraz were handpicked and crushed into open top fermenters. The balance were machine harvested and fermented in static fermenters. The wild yeasts present on the grape skins were allowed to initiate fermentation and then cultured winery yeasts were added to complete the process. Different fermentation options allowed us to optimise each individual batch and promote excellent colour, richness and texture. The wine was matured for eight months in 16% new French, Hungarian and American oak hogsheads and barriques, with the balance in one to five year-old French, American and Hungarian oak.

#### TASTING NOTES

Initial Shiraz aromas include ripe plum and cherry, followed by the leafy, cedary spice and red currant aromas of Cabernet Sauvignon. The palate is rich and very generous, yet soft and supple. Balanced flavours linger throughout the long finish.

Enjoy with prawn, chilli, garlic and rocket linguine or a kale, black bean and avocado burrito bowl.



ALCOHOL: 14.5%  
TOTAL ACIDITY (G/L): 6.2  
PH (UNITS): 3.58  
TOTAL SO<sub>2</sub> (MG/L): 80  
WINEMAKER: KEVIN GLASTONBURY

## SAMUEL'S COLLECTION