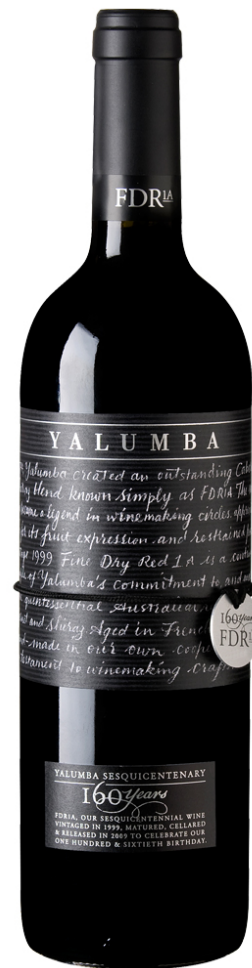


# YALUMBA

## FDR1A 1999

*Yalumba, Australia's oldest family owned wine company are celebrating 160 years of winemaking in 2009. To commemorate this significant milestone a ten year old FDR1A Cabernet Sauvignon & Shiraz 1999 has been released and shared with good partners and supporters of Yalumba.*



### WINEMAKING / VITICULTURE

The grapes were hand picked and crushed to our 8 tonne open top stainless steel fermenters. The natural or 'wild' yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added to complete this fermentation and cap/skin management was controlled by the Yalumba designed cap plunger. The result is a wine with excellent depth of colour, richness and complexity.

Dense and intense red in colour with a rich nose that shows aged cedary fruit and leafy, stalky aromas with dense red currants, complex spices and forest fruits balanced with subtle smoky oak. A powerful yet elegant palate with a defined structure, strong liquorice, anise and berry flavours. A full bodied wine that finishes with a mouthful of stylish, fine tannins that lingers on and on.

### VINTAGE CONDITIONS

With another perfect growing season over 1998/99, the 1999 vintage promised to be again of exceptional quality. Unfortunately, trying conditions arrived in early to mid March with unseasonal rains. However, the rewards were there for those with patience and persistence in the vineyard, producing small volumes of intensely powerful wines.

Food Suggestions: Decant and have with hard cheeses.

For more information visit [www.yalumba.com](http://www.yalumba.com)

### VINTAGE INFORMATION

<b>Vintage</b>	1999
<b>Region</b>	Barossa
<b>Winemaker</b>	Kevin Glastonbury
<b>Harvested</b>	31st March - 14th April 1999
<b>Treatment</b>	Matured for 24 months in 60% new French Hogsheads, balance in 1 year old French oak
<b>Alc/Vol</b>	14.5%
<b>Total Acid</b>	6.7 g/L
<b>pH</b>	3.31
<b>Cellaring</b>	Perfect now but will go a further 5-10 years in the cellar

