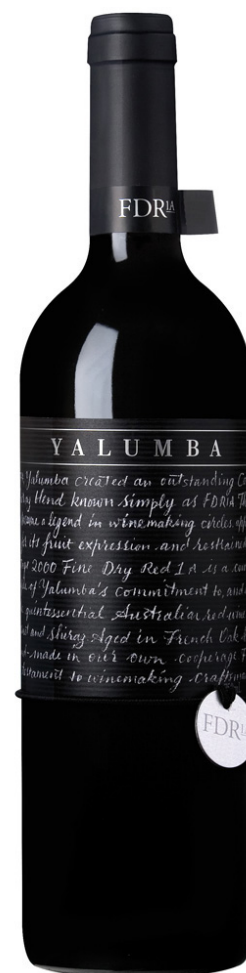


YALUMBA

FDR1A 2004

In 1974, Yalumba created an outstanding Cabernet & Shiraz blend known simply as FDR1A. The wine soon became a legend in winemaking circles, appreciated both for its fruit expression and restrained power.

This vintage of Fine Dry Red 1A is a continuing example of Yalumba's commitment to, and mastery of, the quintessential Australian red wine that is Cabernet and Shiraz. Aged in American oak barrels hand-made in our own cooperage, FDR1A is a testament to winemaking craftsmanship.



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 dark red in colour, it is a wine of fruit brightness and definition. The nose displays combined aromas of tomato leaf and eucalypt, bay leaf and dusty earth, olives, briar and violet perfume. This wine has a sumptuous and powerfully structured palate of pristine small berry and dark plum fruit. It's much riper, smoother and richer than the aroma suggests. It's stylish and tight, finishing with a burst of gravelly Cabernet tannins.

VINTAGE CONDITIONS

After good rains in spring, the summer period was dry as usual but with an unexpectedly cool January (reminiscent of the 2002 vintage) which was perfect for the vines to ripen and maintain healthy canopies. This cool period led to the grapes in most regions maintaining excellent natural acid levels and very deep rich colours. The long cool autumn also meant that each parcel of fruit would be harvested at its optimum flavour development. February and March were quite dry and balmy with cool nights and warm days, perfect conditions for Cabernet Sauvignon and Shiraz flavour development.

Food Suggestions: Leave till after the main meal and serve with Stilton cheese

For more information visit www.yalumba.com

VINTAGE INFORMATION

Vintage	2004
Region	Barossa Valley
Winemaker	Kevin Glastonbury
Harvested	24th March 2004
Treatment	Matured for 23 Months, in new American oak Hogsheads (46%), 2 year old American oak Hogsheads (33%), balance in 4 year old French oak Hogsheads
Alc/Vol	13.5%
Total Acid	6.7 g/L
pH	3.5
Cellaring	Put away for 5 years, and will last another 15

