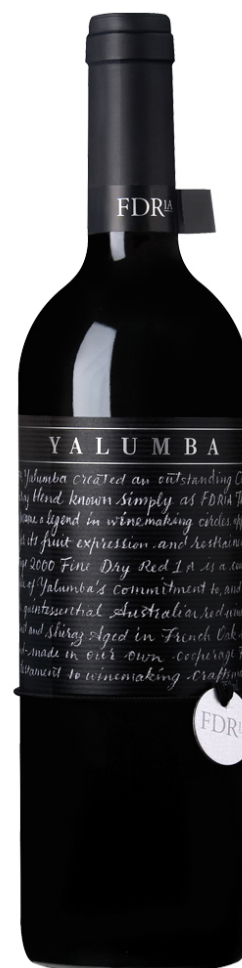


YALUMBA

FDR1A 2006

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

Vintage 2006 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 for 13 months in French & Hungarian Oak barrels which were hand-made in our own cooperage, FDR1A is a testament to winemaking craftsmanship.



WINEMAKING / VITICULTURE

The grapes were hand picked and crushed to our eight 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.

A deep and dense red colour, this is a bright and distinctive wine with the aroma of mint, eucalypt, briary red fruits and violets coming through. It surprises on the palate, bursting with savoury fruit flavours of currants and plums, an elegant mouthfeel and finishing long and smooth with rich, bold, gravelly tannins and balanced acidity. This is a wine built to last and will cellar well for at least ten years.

VINTAGE CONDITIONS

Vintage 2006, despite the early heat and mid vintage rains, produced wonderfully aromatic wines with rich textures and full palates.

The growing season consisted of a late winter break, but then very favourable winter and spring rains soaked the soil profiles, placing the vines in excellent health.

The strong canopies and a balanced fruit-set were tested in mid January 2006 when a heatwave passed through the Barossa, but having returned to normal summer conditions by the end of the month, the ripening process regained its pace.

While February conditions remained warm and dry, regular rain events in March tested the patience of the viticulturists, grape growers and winemakers when harvest began. April saw a return to autumn with warm days and cool nights.

Food Suggestions: Perfect with cheeses

For more information visit www.yalumba.com

VINTAGE INFORMATION

Vintage	2006
Region	Eden Valley
Winemaker	Kevin Glastonbury
Harvested	14th & 29th March, 11th April 2006
Treatment	Matured for 13 months in 41% new oak Hogsheads (French 23%, Hungarian 18%), 1-2 year old French oak Hogsheads (28%), 1-2 year old American oak Hogsheads (26%), 1 year old Hungarian oak Hogsheads (5%)
Alc/Vol	14%
Total Acid	6.5 g/L
pH	3.48
Cellaring	10+ years

