

# YALUMBA

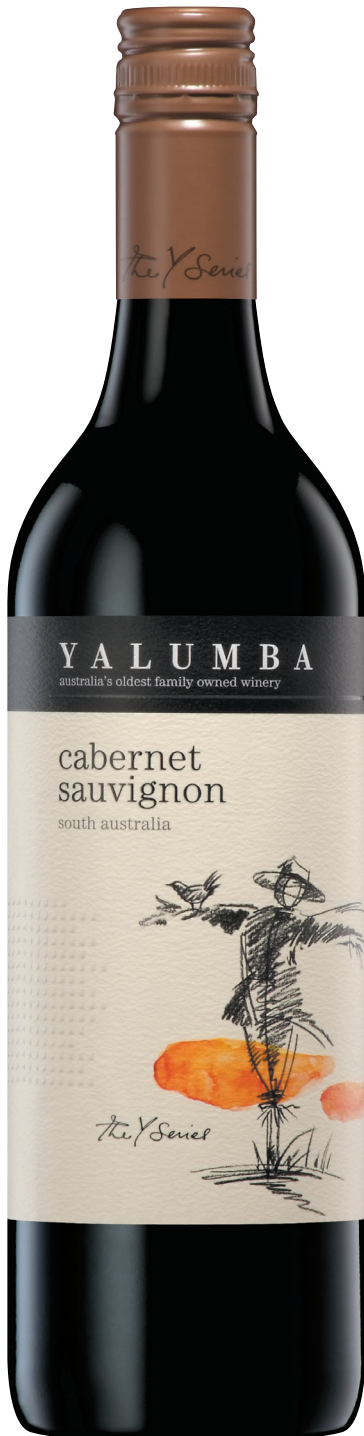
australia's oldest family owned winery

## cabernet sauvignon

2008

south australia

### *The Y Series*



The Yalumba Y Series of quality wines salutes our proud history of viticulture and winemaking in South Australia. Significantly, the individual icons on each label reflect the labours, inventive thinking and aspirations of all at Yalumba.

This Cabernet Sauvignon depicts the scarecrow, our 'guardians of abundance', who keep a watchful eye over our ripening grapes and our community during the Barossa Vintage festival.

#### **WINEMAKING / VITICULTURE**

The grapes were fermented in static potter and rotary fermenters. Warm temperatures at the onset of fermentation and also 3-5 days post ferment maceration has helped extract soft fleshy tannins and build wine structure.

The 2008 Y Series Cabernet Sauvignon displays exceptional varietal characters, with aromas of briar, black cherry, mint, eucalypt, and violets. These are complemented by hints of cinnamon, vanilla and chocolate. The palate offers flavours of black cherry and cedar wrapped in a medium bodied frame with velvety tannins. A wine that is ready to be enjoyed now or cellared for two to three years.

#### **VINTAGE CONDITIONS**

Once again the vineyards across South Australia endured a dry growing season with hot periods during vintage 2008. Very little rainfall was recorded during the ripening period meaning grapes were in pristine condition. A respite from the heat during February allowed the vast majority of grapes for the Y Series Cabernet Sauvignon to be harvested in ideal condition before the two weeks of record temperatures during March.

#### **VINTAGE INFORMATION:**

VINTAGE:	2008
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	February & March 2008
ALC/VOL:	13.5%
TOTAL ACID:	6.3 g/L
pH:	3.50
VEGAN:	No
VEGETARIAN:	Yes

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