

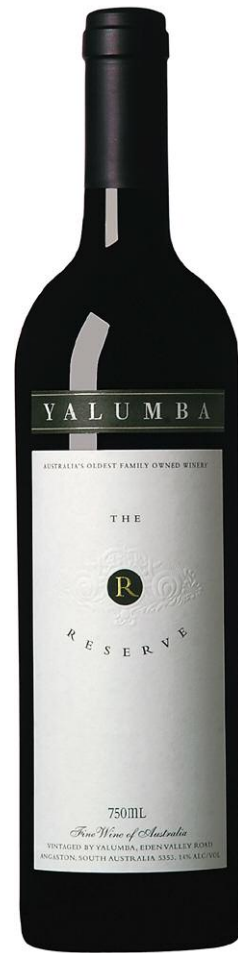
YALUMBA

The Reserve Cabernet Sauvignon Shiraz 1998

The Reserve represents the finest twenty barrels of red wine from the cellars of Yalumba and is made only in exceptional vintages.

Cabernet Sauvignon and Shiraz from South Australia's Barossa region were blended to create an extraordinarily intense wine of great richness and harmony with a structure that will reward patient cellaring.

Aged in French oak barrels, seasoned and coopered at Yalumba, the wine is rich in chocolate and mocha flavours.



WINEMAKING / VITICULTURE

The 1997/1998 growing season produced above average rainfall and a warm to hot summer. This resulted in a slightly early onset of vintage.

Grapes for Yalumba The Reserve Cabernet Sauvignon Shiraz 1998 were sourced from old Cabernet Sauvignon vines producing very low crops of intensely flavoured small berries and very old Barossa Shiraz bushvines. The wine was then matured in oak barrels uniquely coopered by Yalumba.

WINEMAKER PROFILE

Small parcels of Cabernet Sauvignon (71%) and Shiraz (29%) were selected to produce our absolute best of vintage, The Reserve. This wine is made only when the winemaker considers the grapes and the resultant wine to be of outstanding quality.

Yalumba The Reserve Cabernet Sauvignon Shiraz 1998 is a dense, deep red in colour with violet edges. Smokey tobacco oak aromas support a nose of brooding dark berries, currants and forest fruits. An intense mouth-feel and generous, sweet, ripe violet fruits flavours are complimented by long layers of velvety textured tannins on the palette, all tied together with fine grained French oak.

PRESS REVIEW / AWARDS

"98 points. Another awesome wine, only made in the greatest vintages, is the limited production 1998... The Reserve. A blend of 71% Cabernet Sauvignon and 29% Shiraz aged 22 months in small foudres as well as French Bordeaux barrels, is truly great stuff. A black/purple color is accompanied by gorgeous aromas of sweet saddle leather, blackberries, creme de cassis, melted licorice, camphor, and graphite. Full-bodied and pure with a massive, layered mouthfeel, this striking 1998 should drink well for 20-25 years."

The Wine Advocate, USA, 23 August 2003

VINTAGE INFORMATION

Vintage	1998
Region	Barossa
Winemaker	Kevin Glastonbury
Harvested	April 1998
Oak Treatment	Matured for 22 months in 50% new French oak, 50% one-year-old French oak. All barrels coopered at the Yalumba Cooperage.
Alc/Vol	14.5%
Total Acid	6.4 g/L
pH	3.4
Cellaring	10+ years

