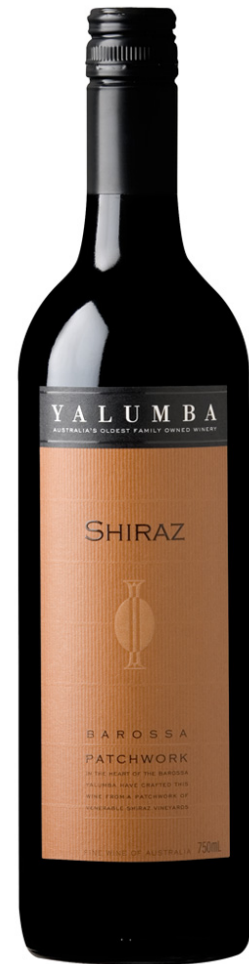


YALUMBA

Barossa Patchwork Shiraz 2006

The Barossa has been described as 'the soul and spiritual home of Australian winemaking'. With deep soils ranging from fine sands to rich, red, chocolatey loams, the region is home to some of the world's oldest Shiraz vines.

The opportunity to craft a single wine of individuality and personality from a 'patchwork quilt' of soils, aspects, microclimates and cultures is simply too good to refuse. Through rigorous site selection, our winemakers unearth power, elegance, spice and structure – all the elements required to produce outstanding Barossa Shiraz.



WINEMAKING / VITICULTURE

A combination of small (8 tonne) and medium size (25 tonne) static fermenters have been used, with a fermentation cycle of between 8-12 days. 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. The majority of parcels were then run to barrel, with some select parcels remaining 'on skins' post fermentation for 1-2 weeks. The result is a wine with excellent depth of colour, richness and complexity.

Fashioned for elegance and restraint rather than brute power this wine has a supple, silken texture and fine grained, earthy tannins.

VINTAGE CONDITIONS

A mid January heatwave caused some initial concerns, however with the return to the usual summer conditions by the end of this month, this early heat only served to bring forward the ripening process. While February conditions remained warm and dry, regular rain events in March tested the patience of the viticulturists, grape growers and winemakers. April saw a return to Autumn with warm days and cool nights. Vintage 2006, despite the early heat and mid vintage rains, has produced wonderfully aromatic wines with rich textures and full palates.

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2006
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	March & April 2006
Treatment	Matured for 18 months in French and American Hogsheads (15% new oak) and 10% American Octaves, Balance in older Hogsheads and Barriques.
Alc/Vol	14.5%
Total Acid	6.5 g/L
pH	3.5
Cellaring	Great now, but will reward a further 5-7 years in the cellar

