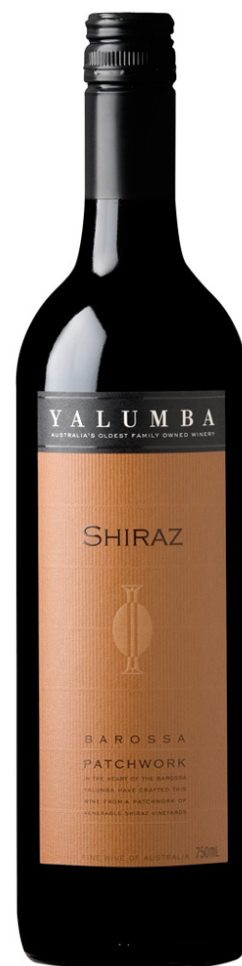


# YALUMBA

## Barossa Patchwork Shiraz 2008

*With 160 years of Barossa heritage Yalumba continues to champion Australia's most celebrated wine region and variety with its Patchwork Shiraz sourced from several high quality yet vastly different Barossa vineyards.*

*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 and medium size static fermenters have been used, with a fermentation cycle of between eight to twelve 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 process. The majority of parcels were then run to barrel, however select parcels remained 'on skins' post fermentation for 1-2 weeks. The result is a wine with excellent depth of colour, richness and complexity.

Dense black purpley red in colour with an aroma exhibiting a mix of fresh briary almost blackcurrant tones, balanced with violets and dark plums, finishing with an earthy, savoury complexity. The palate is full bodied demonstrating Barossa Valley hallmarks of richness, density and concentration. Silky fruit complexity is the key here with both red and dark jubey flavours. The palate finishes with fine, earthy tannins. Try with a rare rib eye steak.

### VINTAGE CONDITIONS

The 2007/08 season will certainly be remembered as one of the Barossa's most difficult, due to the on-going effects of drought and a record heatwave. Following on from another relatively dry winter, good spring rains freshened up the vines and healthy crops were established. Average temperatures combined with dry conditions and cool evenings, all perfect for the flavour development of Shiraz. However, on the 10th March an extreme heatwave arrived in the region, causing very rapid ripening and shrivelling of grapes and a subsequent drop in fruit quality. Fortunately the majority of our fruit was hand-harvested prior to the heatwave and as such the 2008 Patchwork Shiraz shows very good colour, varietal definition, balance, richness and fruit persistence.

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

### VINTAGE INFORMATION

Vintage	2008
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	February & March 2008
Treatment	Matured for 6 months in new American hogsheads & octaves (10%), new French octaves, barriques & hogsheads (5%). Balance in older hogsheads and barriques.
Alc/Vol	13.5%
Total Acid	6.2 g/L
pH	3.57
Cellaring	Great now, but will reward at least a further 3-5 years in the cellar.

