

YALUMBA

The Menzies Coonawarra Cabernet Sauvignon 2007

Since its inaugural vintage in 1987, The Menzies, named after Sir Robert Menzies, politician and red wine enthusiast, has continued to grow in stature and quality.

Cabernet Sauvignon grapes used for The Menzies are estate grown at Yalumba's Coonawarra vineyard, an exceptional site in the heart of Coonawarra's legendary terra rossa strip.

Today, this premium Coonawarra Cabernet Sauvignon represents elegance of structure, finesse and longevity.



WINEMAKING / VITICULTURE

Menzies is made by small lot winemaking maintaining the integrity of each harvest parcel throughout vinification and maturation. The grapes are crushed to small static fermenters and the liberation of colour and tannin is controlled either by plunging the skins, irrigating the fermenting wine over the cap or draining all the wine from the skins then flooding it back. Selected parcels were given extended skin contact before pressing. The majority of the wine was matured in French oak barriques and with the small vintage we took the opportunity to increase the new oak component as the fruit was very concentrated.

The wine is bright crimson red with a bouquet typical of fine Coonawarra Cabernet Sauvignon showing blackcurrant, violets and cedar notes. This combines with the tang of oyster shell and seaspray often seen in The Menzies. On the palate the wine has a lifted red fruit and briar "attack" leading to a savoury pimento and oak middle palate. The finish is long and full with the fruit and oak tannins enhancing persistent fruit.

The Menzies is made as a "keeper" and can be cellared for 12 to 15 years. It drinks well now but will take on further complexity as it ages. Savour the wine with a mature cloth aged cheddar or gouda.

VINTAGE CONDITIONS

The growing season in Coonawarra was marked by a series of severe frosts in October 2006 devastating many of the blocks that would be selected for "The Menzies". Only Ming A of the original 1975 plantings was unscathed hence being the basis of the 2007 vintage. Diligent hand selection of the other blocks enabled a small amount of high quality grapes to be harvested for the Menzies. In spite of this poor opening, the balance of the season was ideal and full flavour ripeness, colour, structure and tannin was easily reached.

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

VINTAGE INFORMATION

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| Vintage | 2007 |
| Region | Coonawarra |
| Winemaker | Peter Gambetta |
| Harvested | 27th March to 30th March 2007 |
| Treatment | Matured for 21 Months in 68% new hogsheads & barriques (57% French, 8% Hungarian, 3% American), 15% 1 year old American oak hogsheads & French oak barriques, balance in older French hogsheads. |
| Alc/Vol | 14% |
| Total Acid | 7 g/L |
| pH | 3.48 |
| Cellaring | Medium to long term |

