

YALUMBA

The Menzies Coonawarra Shiraz 2002

Established in 1975, The Menzies Vineyard is planted predominantly to Cabernet Sauvignon with small parcels of Shiraz and Merlot. Today, the Vineyard also comprises the environmentally focused Menzies Wine Room and native revegetation area. The Menzies Vineyard wines are wines of distinction that exemplify the best of this internationally renowned region.



WINEMAKING / VITICULTURE

The season leading up to the 2002 vintage was cool and wet with above average rainfall across the south east of South Australia. The wet conditions during flowering reduced fruit set considerably, with fewer berries per bunch than normal across all varieties but in particular, red grapes. The positive of low yields was enhanced colour and fruit concentration.

Mid to full red in colour with crimson hues, Yalumba The Menzies Coonawarra Shiraz 2002 offers an intense spicy nose of white pepper and pot pourri with a touch of gamey funk. Secondary oak notes of cedar and mixed herbs from the bottle maturation add great complexity. The fruit is very evident on the palate, showing rhubarb and plums. The wine is medium bodied with a silky middle, displaying excellent length and a soft finish.

WINEMAKER PROFILE

Peter Gambetta joined the Yalumba Winemaking team as Yalumba Senior Red Winemaker in July 2002 and is responsible for making Yalumba's premium red wines from the Limestone Coast including Yalumba's esteemed single vineyard wine - The Menzies Coonawarra Cabernet Sauvignon. Peter's outstanding red winemaking experience and skills, combined with his intimate understanding of the premium wine-growing regions of Coonawarra and Wrattenbully, acquired through nearly 20 years of work in the Limestone Coast, have made him an invaluable asset to Yalumba.

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

VINTAGE INFORMATION

Vintage	2002
Region	Coonawarra
Winemaker	Peter Gambetta
Harvested	29th April 2002
Treatment	Matured for 16 Months in new French oak hogsheads (72%) and balance in one year old French oak hogsheads.
Alc/Vol	14.5%
Total Acid	5.9 g/L
pH	3.5
Cellaring	Enjoy now and over the next 5 years

