

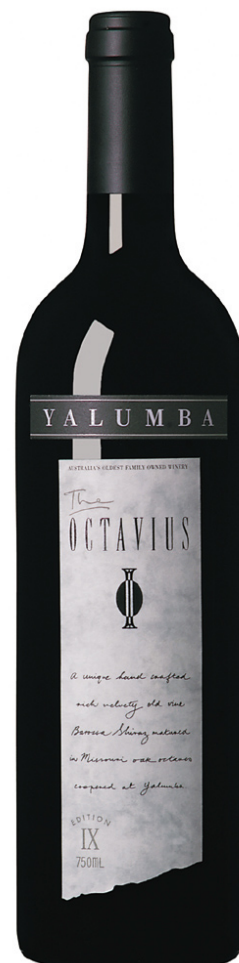
YALUMBA

The Octavius Barossa Old Vine Shiraz 2003

Yalumba The Octavius has established a reputation as one of Australia's icon Shiraz wines, an amazing feat considering the first release was the 1990 vintage.

In addition to being sourced from a number of very old vineyards in the Barossa, The Octavius is matured in American oak 'octaves' of 90 litres capacity. It is the only red wine in the world that is matured in such small barrels. The secret of the wine not becoming overpowered by the oak lies in the wood which is seasoned at Yalumba's own on-site cooperage for eight years before the octaves are crafted.

Yalumba is one of a select few wineries in the world who boast their own coopers practising the ancient craft of barrel making.



WINEMAKING / VITICULTURE

The Barossa Valley Shiraz vineyards used for The Octavius are all mature and generally between 50-100 years of age, with yields normally between 2 and 5 tonnes per hectare. Soil types vary from red-brown earth over red clay, sandy loam over clay through to sandy soils. Normally fruit is sourced from vineyards across the Barossa and Eden Valley regions however, Eden Valley experienced the worst of the 2003 vintage conditions and subsequently, was not used in this vintage of The Octavius.

A dry winter in 2002 led to an average crop set and a very dry, warm January promised an early start to vintage. Fortunately, much needed rain fell in February and the cool dry weather that followed was perfect for the ripening of grape sugars and flavours. The result is a small volume of intensely flavoured wine.

Grapes were hand picked and the natural or 'wild' yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts completed the fermentation and skin management was carefully controlled. This has led to a wine of excellent depth of colour, richness and complexity.

Very dark, impenetrable, deep black purple red colour. A fine nose of ripe dark fruits, plums, prunes and licorice, with scents of violets, dark chocolate and espresso flavours. A palate of smooth and silky textures, with inky black berry fruits seamlessly interwoven.

VINTAGE CONDITIONS

Yalumba 'The Octavius' 2003 is very dark, impenetrable, deep black purple red in colour. A fine nose of ripe dark fruits, plums, prunes and licorice exudes scents of violets, dark chocolate and espresso. A smooth, silky textured palate seamlessly integrates inky black berry flavours. Beautifully refined with supple tannins, this is a wine of outstanding poise, elegance and length.

The grapes for the Octavius are generally sourced from vineyards within both the Barossa Valley and Eden Valley regions. However, the Eden Valley region experienced the worst of the 2003 vintage conditions and consequently there is no Eden Valley fruit in the 2003 Octavius.

VINTAGE INFORMATION

Vintage	2003
Region	Barossa Valley
Winemaker	Kevin Glastonbury
Harvested	27th February to 19th March 2003
Treatment	Matured for 22 Months , in 45% new Yalumba Coopered Missouri & Pennsylvania octaves, 10% new French Hogsheads, balance in older octaves and 1 year old French Hogsheads
Alc/Vol	14%
Total Acid	6.6 g/L
pH	3.42
Cellaring	Optimum at 8-12 years from vintage

