

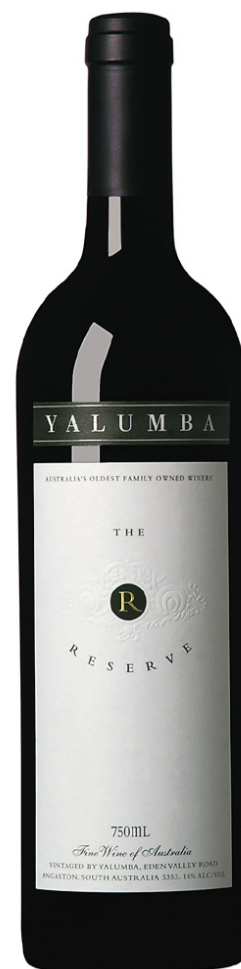
# YALUMBA

## The Reserve Cabernet Sauvignon Shiraz 2002

*The Reserve represents the finest twenty barrels of red wine from the cellars of Yalumba and is made only in exceptional vintages.*

*Cabernet Sauvignon and Shiraz from South Australia's Barossa region were blended to create an extraordinarily intense wine of great richness and harmony with a structure that will reward patient cellaring.*

*Aged in barrels, seasoned and coopered at Yalumba, the wine is rich in chocolate and mocha flavours.*



### WINEMAKING / VITICULTURE

To categorise the 2002 Reserve, the finest parcels of wine were selected from the best blocks as they were fermenting. Indigenous or 'wild' yeasts, naturally present on the grape skins were allowed to initiate the fermentation. These 'wild' ferments have helped contribute to the individual complexities of the wine, creating richness and fine textures. The Cabernet component was sourced mainly from Eden Valley, with the Shiraz sourced from Barossa Valley.

Concentrated deep red in colour, the nose is full of deep red fruits with suggestions of mint and spicy cedary oak. Powerfully constructed and concentrated, the palate is thick and ripe with juicy dark fruits combined with creamy oak, underpinned by velvety smooth tannins. The Reserve is a wine that should be drinking at its optimum in 8-12 years from vintage.

### VINTAGE CONDITIONS

The 2002 Vintage was indeed exemplary. The weather remained mild and dry over the long ripening period - in fact, the month of January experienced the lowest day temperatures on record. The end result is a wine with great colour, varietal flavour and intensity.

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

### VINTAGE INFORMATION

Vintage	2002
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	9th April to 2nd May 2002
Treatment	Matured for 22 Months in French Hogsheads & Barriques.
Alc/Vol	14%
Total Acid	6.5 g/L
pH	3.51
Cellaring	Optimum at 8-12 years from vintage

