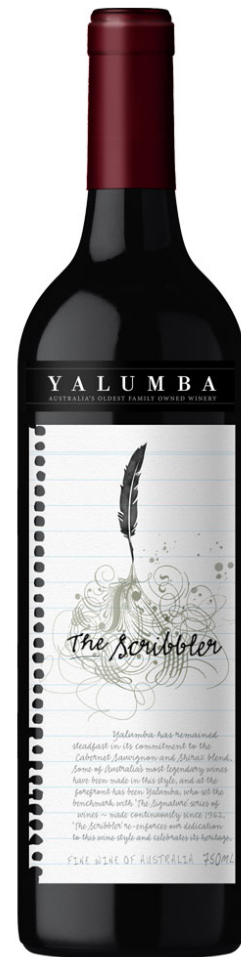


YALUMBA

The Scribbler 2006

This Yalumba Cabernet Sauvignon & Shiraz wine draws on the strong heritage and unmatched diversity found in Australia's most celebrated wine region, the Barossa.

'The Scribbler' pays homage to one of Yalumba's most renowned wines 'The Signature' Cabernet Sauvignon & Shiraz, made continuously since 1962. 'The Scribbler' re-enforces our dedication to this wine style and celebrates its heritage.



WINEMAKING / VITICULTURE

The grapes were hand-picked and crushed to our 8 tonne open top stainless steel fermenters. 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 fermentation. Fermentation and cap/skin management were controlled by the Yalumba-designed cap plunger. The result is a wine with excellent depth of colour, richness and complexity.

This wine is full depth red in colour with purple hues, displaying an aroma of brooding Barossa Cabernet with dark berried fruits, hints of mint and leafiness. The palate is full and stylish showing Shiraz sweetness and plumminess, but finishing with long fine tannins. Perfect now, but will certainly cellar over the next 5-10 years. A perfect food match with a roasted rack of lamb.

VINTAGE CONDITIONS

A mid January heatwave caused some initial concerns, but with the return to the usual summer conditions by the end of January, this early heat only served to bring forward the ripening process. While February conditions remained warm and dry, regular rain events in March tested the patience of the viticulturists, grape growers and winemakers. April saw a return to Autumn with warm days and cool nights. Vintage 2006, despite the early heat and mid vintage rains, has produced wonderfully aromatic wines with rich textures and full palates.

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

VINTAGE INFORMATION

Vintage	2006
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	March & April 2006
Treatment	Matured for 10 months in 20% new oak hogsheads (12% Hungarian, 4% each French & American), balance in older American, French and Hungarian hogsheads
Alc/Vol	14%
Total Acid	6.5 g/L
pH	3.48
Cellaring	Perfect now, but will certainly cellar over the next 5-10 years

