

# YALUMBA

## The Scribbler 2007

*This 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 provenance to Barossa.*



### WINEMAKING / VITICULTURE

The grapes were hand picked and crushed to our eight 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 was controlled by the Yalumba designed cap plunger.

Yalumba 'The Scribbler' is a wine with excellent depth of colour, richness and complexity, displaying an aroma of riper style Barossa Cabernet Shiraz. It shows dark plum fruits, black cherry, dark tobacco and hints of leafiness all with the dark undertones of mocha oak. It is a well structured wine with a full and robust palate, displaying the classic red berry fruit flavour of Cabernet Sauvignon and the sweet mid-palate of Shiraz. 'The Scribbler' finishes with tannins that have a black olive and red spice tone. This wine is perfect to enjoy now, but will certainly cellar over the next 5-10 years.

### VINTAGE CONDITIONS

Vintage 2007 followed on from an extremely dry growing season. This drought presented a number of viticultural challenges, with localised spring frosts causing the greatest concern. The already very low bunch numbers and very small berry size were reduced even further with higher than average temperatures, causing the grapes to ripen nearly a month earlier than usual. The end result has been a wide range of fruit styles and flavours and a challenging year for both the grape grower and the winemaker.

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

### VINTAGE INFORMATION

Vintage	2007
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	February & March 2007
Treatment	Matured for 14 months in 25% new Hogsheads (15% American, 10% Hungarian) with the balance in 1 & 2 year old French and American Hogsheads.
Alc/Vol	13.5%
Total Acid	6.9 g/L
pH	3.51
Cellaring	Perfect to enjoy now, but will certainly cellar over the next 5-10 years

