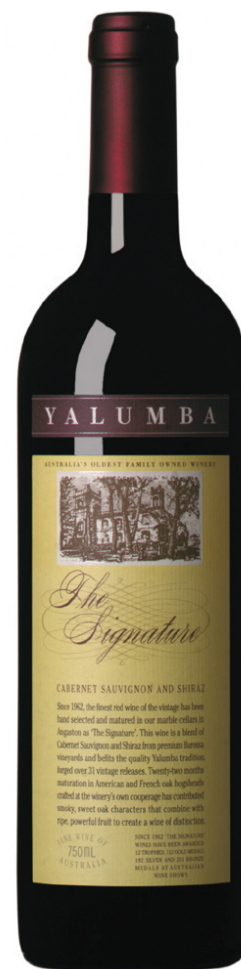


# YALUMBA

## The Signature Barossa Cabernet Sauvignon Shiraz 2004

*Beginning with the 1962 vintage, 'The Signature' wines of Yalumba have saluted the very best of the vintage. They also have acknowledged the skills and dedicated service of people who have enhanced the traditions and culture of Yalumba.*

*The Cabernet Sauvignon Shiraz blend is a distinctively Australian style, and The Signature has set the benchmark for this iconic style, drawing heavily on Yalumba's great Barossa resource of Cabernet Sauvignon and Shiraz vineyards. Deep and intense - a wine made for longevity, very much "The Signature" style.*



### WINEMAKING / VITICULTURE

Grapes were hand picked and crushed to 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 was controlled by the Yalumba designed cap plunger. The result is a wine with excellent depth of colour, richness and complexity. The grapes for 'The Signature' are sourced from vineyards within the Eden Valley and Barossa Valley regions. The vines are all mature with yields generally between 2 and 5 tonnes per hectare. Soil types vary from red brown earth over red clay, sandy loam over clay to sandy soils.

Lifted redcurrant, warm exotic fruits and dark chocolate combine with subtle eucalypt flavours. The wine has a generous yet stylish palate, showing dark plums, cassis, chocolate and long fine tannins giving a wine structured for ageing. The wine will reward with medium to long term cellaring.

### VINTAGE CONDITIONS

After good rains in spring the summer was dry as usual, but with an unexpectedly cool January (reminiscent of the 2002 vintage), which was perfect for the vines to ripen and maintain healthy canopies. This cool period led to the grapes in most regions maintaining excellent natural acid levels and very deep rich colours. This long cool autumn also meant that each parcel of fruit would be harvested at its optimum flavour development. February and March were quite dry and balmy with cool nights and warm days, perfect conditions for Cabernet Sauvignon and Shiraz flavour development.

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

### VINTAGE INFORMATION

Vintage	2004
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	5th March to 6th May 2004
Treatment	Matured for 22 months, 24% new American oak hogsheads, 14% new Hungarian oak hogsheads, 10% new French oak hogsheads & barriques; 15% 1 year old hogsheads - American (13%) & French (2%); 37% 2 year old American & French hogsheads.
Alc/Vol	14.5%
Total Acid	6.8 g/L
pH	3.48
Cellaring	Optimum drinking 8-12 years from vintage

