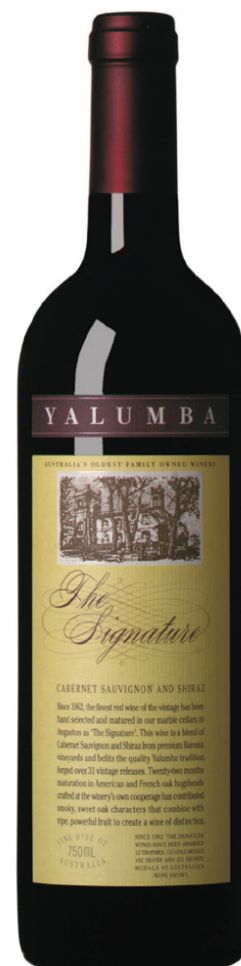


YALUMBA

The Signature Barossa Cabernet Sauvignon Shiraz 2005

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

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. The result is a wine with excellent depth of colour, richness and complexity.

Deep dark red in colour this wine displays aromas which are dense and curranty, yet pure and bright. The nose shows lifted florals, violets and choc mints. The palate is brooding and serious with dark chocolate hazelnuts and warm generosity. The Signature finishes with long fine powdery tannins.

VINTAGE CONDITIONS

With good soaking rains for the beginning of the 2004/2005 growing season, a promising vintage was on offer. Warm temperatures over summer and autumn enabled the grapes to ripen evenly and gradually. The result is red wines from the Barossa showing excellent flavour intensity and structure.

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

VINTAGE INFORMATION

Vintage	2005
Region	Barossa
Winemaker	Kevin Glastonbury
Harvested	3rd March to 13th April 2005
Treatment	Matured for 22 Months , 31% new hogsheads - French (13%), American (9%), Hungarian (9%); 16% 1 year old hogsheads - American (14%) & French (2%); 22% 2 year old hogsheads - American (11%), Hungarian (6%) & French (5%); 31% 3 year old American.
Alc/Vol	14.5%
Total Acid	6.7 g/L
pH	3.42
Cellaring	Long term cellaring potential (15+ years)

