



YALUMBA

FAMILY WINEMAKERS 1849

LIMITED RELEASE

MUSEUM

— COLLECTION —

Yalumba Rare & Fine

THE OCTAVIUS OLD VINE SHIRAZ 2014

A flagship Shiraz born of treasured, old vines dating back to 1854, these are some of the oldest Shiraz plantings in the world. Matured in Yalumba coopered oak octaves; the inspiration behind the name of this fine, Barossa wine.



VINTAGE CONDITIONS

Good winter and early spring rains were followed by a windy spring that led to an uneven fruit set. Conditions remained dry and warm throughout late spring and summer. On the 14th and 15th of February, the season changed and approximately 100mm of rain fell in just over 24 hours. This rainfall and the following cool weather caused ripening to slow down and the rest of vintage progressed at an almost leisurely pace. A moderate cropping vintage has produced wines with intense flavours combined with some of the best tannin and natural acidity we have seen.

TERROIR/PROVENANCE/REGION

With an average vine age of 71 years, 63% of this Shiraz is sourced from the Barossa Valley and 37% from Eden Valley. The Barossa Valley Shiraz provides richness, density and concentration while the Eden Valley Shiraz provides the exotic aromatics and seamless palate structure.



A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

TASTING NOTES

A medium to full bodied, brooding wine, that truly reflects the intriguing 2014 vintage. It exhibits savoury notes of red currants followed by dried herb aromatics, leading into almost sweet and sour plums. The palate depth is all Barossa Valley, with a dark bitter chocolate roundness and medium to full depth of ironstone tannins through to the finish.

FOOD PAIRING

Decant and enjoy alongside a beef or mushroom wellington with roasted root vegetables.

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| WINEMAKER | Kevin Glastonbury |
| HARVESTED | 27 February - 4 April 2014 |
| REGION | Barossa |
| VINEYARD SOIL TYPE | Range of soil types |
| FERMENTATION VESSEL | Combination of open fermenters and static potter fermenters |
| FERMENTATION TYPE | Wild initiation and cultured yeast finish |
| TIME ON SKINS | 10 days |
| VINE AGE | 67 years average |
| ALCOHOL | 14.0% |
| TREATMENT | Matured for 20 months in 38% new French and American oak octaves, 19% 1 year old French barriques and hogsheads, balance in older French barriques, hogsheads and octaves. |
| CELLARING | Decant and enjoy now or cellar to 2039. |

CAREFULLY AGED IN THE
MARBLE CELLARS BENEATH
THE YALUMBA WINERY