YALUMBA

FAMILY WINEMAKERS 1849

MUSEUM RELEASE

Yalumba Rare & Fine

The Signature

CABERNET SAUVIGNON & SHIRAZ 2010

VEGAN WINE · VEGAN WINE ·

SUSTAINABLE · WINEMAKING ·

Each vintage of The Signature is named in honour of an individual who has made a significant contribution to the culture and traditions of Yalumba. It is with great pleasure we present our 2010 vintage to Jane Ferrari. Jane has travelled the world communicating the Yalumba wine story. In 2012, she won the WCA, Wine Communicator of the Year award and in 2013 was inducted into the Barons of the Barossa fellowship. She is a communicator par excellence.

VINTAGE CONDITIONS

Good winter and spring rainfall with stints of warm to hot spring weather. Windy conditions during flowering caused low crops to be set. As the vines had grown good canopies the smaller crop ripened to full flavour several weeks earlier than normal. Vintage 2010 has produced red wines that are deep in colour, have lifted aromatics and are packed full of flavour.

TERROIR/PROVENANCE/REGION

We sourced much of the Cabernet Sauvignon from the Schrapel vineyard in the Krondorf foothills and Reimers vineyard on the edge of Greenock. The Eden Valley Cabernet Sauvignon was mainly sourced from Yalumba Short's vineyard, located on the north western edge of the winery. These components all provide the rich lifted Cabernet Sauvignon aromatics and structure that The Signature is famous for. Many small parcels of Shiraz all add different layers of richness and complexity. Blocks include Waechter's two old shiraz blocks northeast of Lights Pass, the Schrapel vineyard old shiraz planted in 1974, Yalumba Short's vineyard 1970 block and the 1925 Long rows plantings in the Schiller vineyard on Belvidere Road north of Nuriootpa.

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

Very full in colour. Opens with bright currants, anise and pretty red fruits that are almost exotic in nature. A wine of generosity that is still so bright, youthful and sweet fruited, with fine tannins that complete the structure.

FOOD PAIRING

Decant and savour with a trio of French cheeses like Cantal, Saint Agur and Pont l'Eveque.

WINEMAKER	Kevin Glastonbury
HARVESTED	February - March 2010
REGION	52% Barossa Cabernet Sauvignon 48% Barossa Shiraz
VINEYARD SOIL TYPE	Range of soil types including sandy clay loams to rich red dirt over lime-stone to hard cracking biscay clays.
FERMENTATION VESSEL	Stainless steel open top fermenters
FERMENTATION TYPE	Wild initiation and cultured yeast finish
TIME ON SKINS	10 days
VINE AGE	40 years average
ALCOHOL	14%
TREATMENT	Matured for 20 months in 35% new Yalumba-coopered French oak hogsheads and barriques with the balance in 2, 3 and 4 year old French, Hungarian and American hogsheads.
CELLARING	Decant and enjoy now or cellar to 2039.

CAREFULLY AGED IN THE MARBLE CELLARS BENEATH THE YALUMBA WINERY