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FAMILY WINEMAKERS 1849
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'THE CALEY'
Coonawarra & Barossa
CABERNET & SHIRAZ
2019
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ESTATE BOTTLED AT YALUMBA ON 18 NOVEMBER 2020
IN HONOUR OF FRED CALEY SMITH 1864-1913 HORTICULTURIST CORRESPONDENT ADVENTURER
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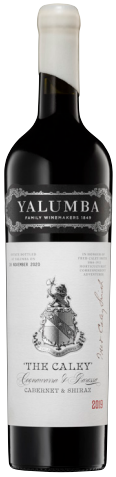
Rare & Fine

THE CALEY CABERNET & SHIRAZ 2019



The Caley is the pinnacle of a long winemaking journey of excellence, that rightfully honours one of Yalumba's most adventurous sons. A blend of Coonawarra Cabernet Sauvignon and Barossa Shiraz, The Caley is a classic marriage of two noble varieties and two great Australian wine regions.

VINTAGE CONDITIONS

Coonawarra: 2019 in Coonawarra has been highly regarded by winemakers. A cool winter with average rainfalls set the scene for the 2019 vintage. Rainfall across the Coonawarra encouraged the growth of healthy Cabernet Sauvignon canopies and set the vines up well for summer ripening. Summer was full of sunshine and dry weather, yields were slightly below average. The famous Bonney upwelling played its part, cooling summer temperatures; producing Cabernet that is deep and rich in colour with great varietal definition.

Barossa: The cool winter of 2018 combined with lighter than average rainfall set the scene for the 2019 vintage. This mild and dry weather through the growing season produced grapes with great flavour and concentration. Summer was full of sunshine and dry weather which was great for ripening the grapes. The resulting Barossa reds are a wonderful expression of fruit vibrancy and drinkability.

TERROIR/PROVENANCE/REGION

The Ming D block in the Yalumba Coonawarra vineyard provides the 77% Cabernet Sauvignon of this blend. This 2.7 ha plot was planted in 1992 with two clones of Cabernet Sauvignon selected for structure and depth of flavour. The Caley's 23% Shiraz component was sourced from two Barossa blocks. The first block is the Crown Village, Schrapel old shiraz block. located along the Tanunda foothills near Krondorf about 4 km south of the Tanunda township. The second from the Horseshoe Vineyard on the southern side of the Yalumba winery in Eden Valley. Planted by Helen Hill-Smith in 1971, this block follows the contours around the Fred Caley Smith Hut.

TASTING NOTES

Very deep and dense red in colour. Inviting and expressive florals of cassis, rose petals, iodine, violets and cedary tones. This truly epitomises the distinct character of Coonawarra and the unique essence of The Caley. Shiraz fruit merges with Cabernet Sauvignon delivering a long and seamless palate. Full in depth with a prominent chalky, mineral, tannin profile.

WINEMAKER	Kevin Glastonbury
HARVESTED	22nd February to 9th April 2019
REGION	77% Coonawarra Cabernet 23% Barossa Shiraz
TOTAL ACIDITY	6.54 g/L
PH	3.55
SO2	114 mg/L
ALCOHOL	14%
TREATMENT	Matured for 19 months in 24% new French Barriques, balance in 1 year and older French Barriques.
CELLARING	Built to spend many years in the cellar, The Caley takes time to reveal its true character. Drinking beautifully on release the wine will live on for decades in the cellar. If opened as a younger wine we recommend double decanting prior to serving.

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