

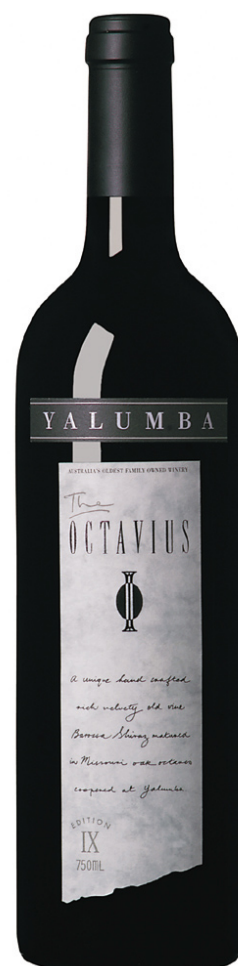
YALUMBA

The Octavius Barossa Old Vine Shiraz 2005

Yalumba The Octavius has established a reputation as one of Australia's icon Shiraz wines, an amazing feat considering the first release was the 1990 vintage.

In addition to being sourced from a number of very old vineyards in the Barossa, The Octavius is matured in American oak 'octaves' of 90 litres capacity. It is the only red wine in the world that is matured in such small barrels. The secret of the wine not becoming overpowered by the oak lies in the wood which is seasoned at Yalumba's own on-site cooperage for eight years before the octaves are crafted.

Yalumba is one of a select few wineries in the world who boast their own coopers practising the ancient craft of barrel making.



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. 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.

This wine is full depth red purple in colour. The nose shows hints of opulent plums, coffee and cedar with a crunch of dark berries and a burst of olive and aniseed. The palate displays sweet spicy fruit in the mid palate, all plump and juicy. This is not a massively concentrated wine, but it is full bodied and has a melt of oozing tannins to finish. Immaculate.

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	17th & 31st March, 11th & 21st April 2005
Treatment	Matured for 22 Months , 30% new Yalumba Coopered American octaves, 25% new oak Hogsheads & Barriques, balance in 1 & 2 year old French oak Hogsheads
Alc/Vol	14.5%
Total Acid	6.5 g/L
pH	3.39
Cellaring	Long term cellaring potential (15+ years)

