



# Yalumba Rare & Fine

THE OCTAVIUS OLD VINE SHIRAZ 2018

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

A wet winter set the vines up for a healthy start to the season. Spring was drier than average and the vines responded quickly; growing and flowering well and setting a good number of bunches. Summer saw warm, dry days with cool nights ripening the grapes and maintaining freshness and natural acidity. The balmy Indian summer of early March helped complete the ripening of these perfectly balanced and flavoured grapes.

## TERROIR/PROVENANCE/REGION

Fruit for this wine is sourced from six vineyards across the Barossa, the oldest parcel of Shiraz is gently hand-picked from Eden Valley vines planted in 1854. With an average vine age of 111 years, 69% of this Shiraz is sourced from Eden Valley and 31% from the Barossa Valley. Eden Valley Shiraz provides the exotic aromatics and seamless palate structure while Barossa Valley Shiraz provides richness, density and concentration.



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](mailto:info@yalumba.com) - should you experience any unfavourable cork influence on this fine wine.

## TASTING NOTES

Deep red in colour with purple hues. Alluring aromas of dark red cherries, red licorice and red raspberries. Aromatically, this is a distinctive wine with red, blue and violet fruits. Everything combines on the palate to give generous, cool, rich flavours, combining the freshness of Eden Valley with the depth of Barossa Valley. Perfectly balanced, elegant and quite simply a beautiful expression of Barossa Shiraz.

## FOOD PAIRING

Enjoy with chargrilled eye fillet, chimichurri sauce and your favourite chickpea salad or asparagus and mushroom stir fry.

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| <b>WINEMAKER</b>     | Kevin Glastonbury   |
| <b>HARVESTED</b>     | 15 February - 10 April 2018   |
| <b>REGION</b>        | 69% Eden Valley<br>31% Barossa Valley   |
| <b>TOTAL ACIDITY</b> | 6.4 g/L   |
| <b>PH</b>            | 3.52  |
| <b>SO2</b>           | 121 mg/L  |
| <b>ALCOHOL</b>       | 14.5%   |
| <b>TREATMENT</b>     | Matured for 21 months in 25% new French oak barriques and hogsheads, balance in 1 year and older French octaves, barriques and hogsheads. |
| <b>CELLARING</b>     | Will continue to improve in the cellar for 15+ years.   |



RARE  
*F. & Fine*