



Yalumba Rare & Fine

THE SIGNATURE CABERNET SAUVIGNON & SHIRAZ 2019

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. However, to honour just one individual this year was an impossibility. Vini & Viti are inseparable, and like a great Cabernet & Shiraz the whole is greater than the sum of the parts. It is with great pleasure we present our 2019 vintage to Kevin Glastonbury, Yalumba Winemaker & Robin Nettelbeck, Chief Viticulturist.



VINTAGE CONDITIONS

A cool winter with lighter than average rainfall. Mild, dry weather through the growing season produced grapes with great flavour and concentration. Summer was full of sunshine and dry weather to ripen the grapes. The resulting wine is a wonderfully refined expression of fruit vibrancy, ripeness and generosity.

TERROIR/PROVENANCE/REGION

The Cabernet Sauvignon was sourced from four vineyards in the Barossa Valley. The diversity of our vineyard selection provides the rich, lifted Cabernet Sauvignon aromatics and palate structure for which The Signature is renowned. The Shiraz comes from vineyards of varying age, with the oldest planted in 1925. These blocks are of sandy loam, featuring yellow sand and ochre clay over red clay. The combination of these Barossa Valley blocks provides a Shiraz with sweetness, fullness, depth and layers of complexity.

FOOD PAIRING

Beef brisket cooked low and slow then charred, accompanied by baby cos lettuce, mustard dressing and white onion, plus roasted beetroots and smoked honey. Black bean pasta with roasted carrots and fennel.



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 star of the 2019 vintage. Deep, dense purple-red in colour. Seductive and alluring florals, cool mints, red pomegranate with fine blackberry fruits and dark cherry aromas. The palate is delightfully generous with dark red cherry fruit that merges into ironstone tannins. A medium to full bodied wine with a long, flowing tannin profile. A very refined and elegantly styled Signature.

WINEMAKER	Kevin Glastonbury
HARVESTED	22 February - 9 April 2019
REGION	52% Barossa Cabernet Sauvignon 48% Barossa Shiraz
VINEYARD SOIL TYPE	Varies from sandy clay loams to rich red dirt over limestone to hard cracking biscay clays
VINEYARD ASPECT	East-west and north-south rows
FERMENTATION VESSEL	Open top stainless steel fermenters
FERMENTATION TYPE	Wild ferment
TIME ON SKINS	Average 10 days
VINE AGE	Cabernet Sauvignon 20 - 30 years, Shiraz 45 - 100 years old
ALCOHOL	14.5%
TREATMENT	Matured for 19 months in 25% new French barriques and Hungarian hogsheads, balance in older French and Hungarian barriques and hogsheads.
CELLARING	Enjoyable now or will cellar for 15+ years.



RARE
Fine