



Yalumba

Samuel's Collection

BAROSSA SHIRAZ CABERNET SAUVIGNON 2022

Established by Samuel Smith in 1849 in the Barossa, Yalumba has flourished under six generations and 175 years of family ownership. The values and traditions of the Hill-Smith family, passed down through generations, have cultivated a sense of unity amidst diversity, inviting wine enthusiasts into a realm of delight and appreciation.



VINTAGE CONDITIONS

A lovely wet start to the season with the most significant rainfall totals since 1996. Soil water reserves were replenished and allowed the vines to happily start their growing season. Mild summer temperatures created an ideal ripening environment, allowing the grapes to reach full flavour maturity while retaining good natural acidity.

TERROIR/PROVENANCE/REGION

Sourced from Barossa vineyards with vines varying in age from 10 to more than 35 years. The vines are planted in a diverse range of sites with slight variations in micro-climates and soil types, which vary from red brown earths and sandy loams to dark clay soils. These variations contribute to the diversity of flavours in Samuel's Collection Barossa Shiraz and Cabernet Sauvignon.

TASTING NOTES

Inviting and soft on the palate. Redcurrants with rum and raisin are followed by cedar notes. After a moment the wine shows itself to be generous and ethereal as it reveals plum, anise, vanilla, white pepper and red fruit aromas. With a perfectly balanced and silky palate, it offers good length and great drinkability.

FOOD PAIRING

Enjoy with slow cooked lamb shoulder and root vegetables; or mushroom jacket potatoes with herbs.

WINEMAKER	Alexey Alon Doumbouya
HARVESTED	March & April 2022
REGION	55% Barossa Shiraz 45% Barossa Cabernet Sauvignon
TOTAL ACIDITY	5.61 g/L
PH	3.73
SO2	95 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 10 months in 14% new French and Hungarian oak hogsheads.



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