

YALUMBA

FAMILY WINEMAKERS 1849

Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown.

FDR1A

CABERNET SAUVIGNON & SHIRAZ 2014

The grapes for FDR1A are sourced entirely from vineyards within the Eden Valley. The two Cabernet Sauvignon vineyards and two Shiraz vineyards have been selected to showcase the elegance and purity of fruit that the region is so well known for.

WINEMAKING

Select parcels of Cabernet Sauvignon and Shiraz grapes were handpicked and crushed to our 8 tonne open top stainless steel fermenters. The balance of the grapes were machine harvested and fermented in our larger static fermenters. The wild yeasts present on the grape skins initiated fermentation, and cultured yeasts were added to complete fermentation. The result is a wine of excellent depth of colour, richness and complexity. After draining and pressing off skins the wine was matured in a combination of French oaks.

VINTAGE CONDITIONS

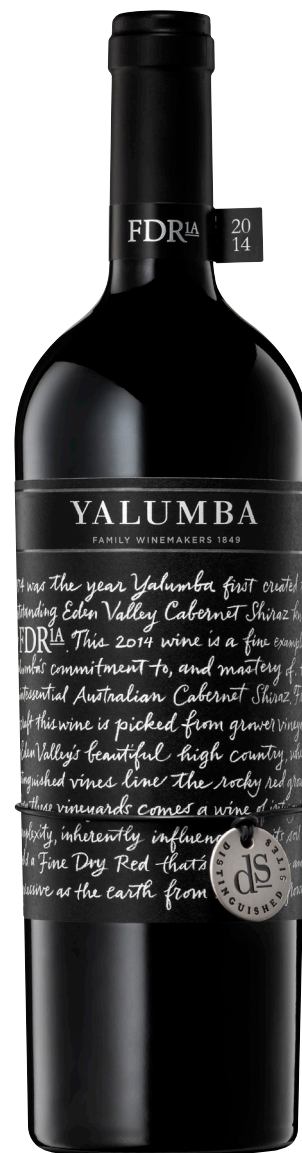
Good winter and early spring rains set the vines up well, while a windy spring led to uneven fruit set. The warm and dry January and February was suddenly halted by 100mm of rain within twenty four hours, followed by moderate temperatures that caused ripening to slow down. The long ripening period and moderate crops produced wines with intense flavours combined with some of the best tannin and natural acids we have seen.

TASTING NOTES

With emphasis on red fruits and flora notes the Yalumba FDR1A shows tapenade, fennel, plums and dark cherries with a distinctly saline minerality. The powdery tannins give a firm impression that supports the mouth-watering drive of fruit, with a compact structure that is poised to gain complexity. Remarkably seductive.

Enjoy with seared duck breast and roasted fennel or butternut pumpkin and sage risotto.

T 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.



VINTAGE INFORMATION

VINTAGE: 2014

WINEMAKER: Kevin Glastonbury

REGION: Eden Valley

VARIETAL COMPOSITION:

71% Cabernet Sauvignon; 29% Shiraz

HARVEST DATE: 10th March & 7th April

OAK MATURATION DETAILS: Matured for 15 months in 28% new French oak barriques and hogsheads, balance in one year and older French oak barriques and hogsheads.

ACIDITY: 6.4 g/l

PH: 3.55

TOTAL SO₂: 108 mg/l

ALC/VOL: 13.5%

CELLARING: A wine to cellar for 10++ years.

