

YALUMBA

FAMILY VIGNERONS C. 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.

THE CIGAR

CABERNET SAUVIGNON 2014

The Cigar; a name coined by Coonawarra Vignerons to describe the unique cigar-shaped strip of rich red terra rossa soil. Home to some of Australia's most famous vineyards, the secret of Coonawarra lies in the intimate bond between the terra rossa soil, limestone layers, pure artisan water and a long cool ripening season. Fortunate to be part of this iconic place, Yalumba salutes the region's pioneers and those privileged to inherit its future.

WINEMAKING

The grapes for The Cigar are crushed to small static fermenters, and as the fermentation commences, the temperature is allowed to peak early at 30°C, then given more control at around 22°C. This ensures good extraction of colour and tannin. The grapes stay on skins for around seven days, with some tanks given extended skin contact before pressing.

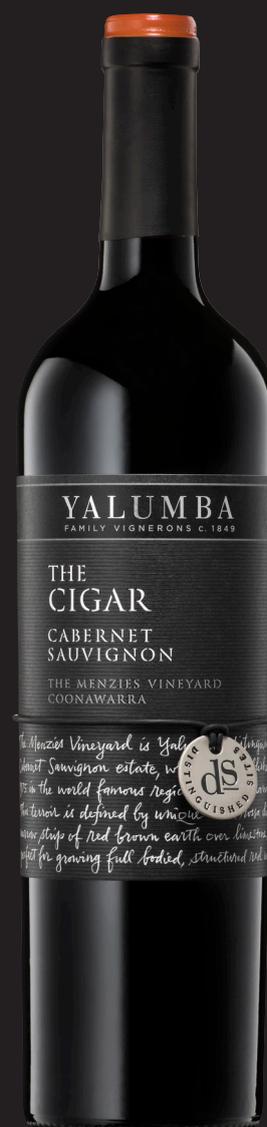
VINTAGE CONDITIONS

A wet winter filled the soils with moisture. Cold, windy conditions during flowering resulted in less fruit being set on the vines. The summer was dry and warm by day with cool nights, allowing the grapes to ripen full of bright varietal flavours, deep in colour, with a harmonious tannin structure.

TASTING NOTES

This wine is plum red in colour and medium to full depth in hue. Bright cherry, chocolate and musk fruit aromas are supported by savory cedar oak. The palate is vibrant with blueberries and curry leaf, balanced by choc-mint with the tannins having a mouth filling praline texture. Long and lingering the finish has the structure that Coonawarra Cabernet Sauvignon is famed for.

Enjoy with barbecued lamb loin chops or grilled herbed bean, mushroom and pinenut sausages with a red onion and tomato salsa.



VINTAGE INFORMATION

VINTAGE: 2014

WINEMAKER: Natalie Cleghorn

REGION: Coonawarra

HARVEST DATE: 10th April - 1st May

OAK MATURATION DETAILS:

Matured for 14 months in new French oak barriques (26%), one year old French oak barriques (2%), balance in older French oak barriques.

ACIDITY: 6.1 g/l

pH: 3.57

SO₂: 117 mg/l

ALC/VOL: 13.5%

CELLARING: Enjoy now or cellar for seven to ten years.

