

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.

THE CIGAR CABERNET SAUVIGNON 2015

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 into 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

Mid-winter rains filled the soils and replenished the aquifer. A dry, warm spring advanced flowering by two weeks earlier than average. Yields were moderate due to lower bunch numbers. Dry conditions throughout December and January kept berry size small so the fruit had excellent concentration of colour, flavour and tannin when harvested.

TASTING NOTES

Deep red to crimson in colour. An aromatic display of Satsuma plum, licorice allsorts, and heady violets. There are nuances of sea spray combined with a melange of dark berries. The palate is rich and supple, showing great depth. Dark blueberry fruits are complemented by a savoury mid palate, showing tapenade and dried herbs. There are lovely bitter chocolate tannins and the recognisable structure that Coonawarra Cabernet Sauvignon is famous for.

Enjoy with barbecued lamb loin chops or mushroom, tomato & basil lasagne.



VINTAGE INFORMATION

VINTAGE: 2015

WINEMAKER: Natalie Cleghorn

REGION: Coonawarra

HARVEST DATE: 27th March - 1st April

OAK MATURATION DETAILS:

Matured for 14 months in new French oak barriques and hogsheads (26%), one year old French oak barriques (11%), balance in older French and Hungarian oak.

ACIDITY: 6.3 g/l

PH: 3.53

SO₂: 95 mg/l

ALC/VOL: 14.1%

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

