

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 2016

The Cigar is 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.

TERROIR

The Menzies Vineyard, Yalumba's premium Cabernet Sauvignon estate was established in the world famous region of Coonawarra in 1975. The terroir is defined by red brown earth over limestone, perfect for growing grapes for full-bodied, structured red wine.

VINTAGE CONDITIONS

Coonawarra experienced lower than average winter rainfall. These conditions coincided with a warmer spring and summer, as a result vintage was approximately two weeks earlier than average with lovely richness and concentration of fruit flavours.


WINEMAKING

The grapes for The Cigar are crushed into small static fermenters. As 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.

TASTING NOTES

Deep red to crimson in colour. The aromatics display baking spices, plum, licorice allsorts, and blackberries. There are nuances of sea spray and ozone, combined with a melange of dark berries. The palate is rich and supple with great depth. Dark fruits, such as blueberry, are complemented by a savoury mid palate, showing tapenade and dried herbs. There are lovely bitter chocolate tannins and the recognisable structure and architecture that Coonawarra Cabernet is famous for. The palate crosses the line between savoury and fruit sweetness beautifully and will be a lovely youthful wine as well as maturing into an elegant and structural older wine.

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

 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: 2016

WINEMAKER: Natalie Cleghorn

REGION: Coonawarra

HARVEST DATE: 11-23 March 2016

OAK MATURATION DETAILS:

Matured for 21 months in new French oak barriques and hogsheads (20%), one year old French oak barriques and hogsheads (19%), balance in older French oak.

ACIDITY: 6.7 g/l

PH: 3.56

SO₂: 96 mg/l

ALC/VOL: 14.5%

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

