

# YALUMBA

## The Menzies Coonawarra Retreat Cabernet Sauvignon & Shiraz 2006

*Established in 1975, Yalumba's 'The Menzies' Vineyard is planted predominantly to Cabernet Sauvignon with small parcels of Shiraz and Merlot. Today, the Vineyard also is home to the environmentally focused Yalumba Menzies Wine Room and native revegetation area. The Menzies Vineyard wines are wines of distinction that exemplify the best of this internationally renowned region.*



### WINEMAKING / VITICULTURE

The grapes were harvested then transported to Yalumba's Winery in the Barossa for vinification. Fermentation occurred in small static fermenters where the fermenting juice was pumped over the skins to control colour and phenolic extraction. Upon pressing the wine completed malolactic fermentation and was matured in older French oak to ensure maturation flavours were sought with subtle oak influence.

Deep magenta in colour with a complex nose, this wine displays layers of aromas including ripe cherry and plums with creamy oak vanilla. The palate is fresh and of medium weight; the initial flavours of blueberry and blackcurrant are balanced with notes of spice and cedar in the mid palate. The 2006 Menzies Retreat is supported by fine tannins and has good length.

### VINTAGE CONDITIONS

The 2005-06 growing season at Coonawarra was very favourable, with good rains filling the soils during winter. These weather conditions allowed the vines to set a low to moderate crop of grapes. The lack of any heat spikes in February, combined with cool nights meant the vines, under no stress, accumulated sugars quickly while retaining natural acid. Although low crops were set and the harvest early, Vintage 2006 provided ripe grapes with full colour, lots of flavour and tannin balance.

For more information visit <http://www.yalumba.com>

### VINTAGE INFORMATION

Vintage	2006
Region	Coonawarra
Winemaker	Peter Gambetta
Harvested	27th March to 8th April 2006
Treatment	Matured for 18 months in older French Oak Hogsheads (77% of blend)
Alc/Vol	14%
Total Acid	6.3 g/L
pH	3.5

