

OCTAVIUS



YALUMBA

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*A unique hand crafted
rich velvety dry red
wine matured in old
Missouri oak octaves
coopered in Angaston*

1990

The first release of Octavius from the 1988 vintage was a Coonawarra Cabernet Sauvignon, but we decided that future releases would utilise our great old Barossa Shiraz vineyards, some of which are at least eighty years old.

Enough has already been said about the 1990 season. Selected premium parcels of powerful Shiraz were chosen to mature in hand crafted American oak octaves made by our coopers, here at Yalumba. The timber was eight years old before coopering. Simon Adams, the winemaker, sums it all up by saying, "the result of all of this is a thumper of a wine that will age better than the maker!"

Powerful ripe licorice/plum fruit with coffee mocha oak characters adorn the nose. The palate meanwhile has incredible richness and density, showing magnificent sweet oak characters. It finishes firm and has the potential to cellar for twenty years plus.

Harvested: Mid - late March 1990

Wood: American oak octaves
for 27 months

Alcohol: 13.5%

Total acid: 6.2 g/l

Bottled: December 1993