

OCTAVIUS



YALUMBA

The
OCTAVIUS



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

EDITION
V

1994

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.

This, the fifth release of 'The Octavius' and the fourth to be sourced principally from Barossa Shiraz, is what the Barossa does best. This Octavius continues the style of the 1993, utilising the best of Eden Valley and Barossa Valley fruit (sub-regions of the Barossa). There are a number of growers, along with ourselves, that have vineyards dating back to the early 1900's. These low bearing vines provide grapes of immense flavour and concentration - it is a pleasure to watch them evolve into classic wines.

1994 will be remembered as continuing the amazing strength of the 'even' seasons of the 1990's and also the 80's. The premium wines made from this vintage are sturdy and robust and will mature well into the next millennium.

This wine is rich, intense and inky with amazing depth of colour and youthful appearance.

The nose shows ripe black berries dominating - from the Eden Valley portion - with dark cooking chocolate, tar and liquorice, accompanied by mocha oak sweetness.

The palate is rich, ripe and enveloping, with amazing structure and strength - from the Barossa Valley fruit - complex flavours of violet, liquorice and plum.

An excellent balance of fruit and oak tannins that will reward cellaring.

Harvested: April 1994

Wood: 80% in new American oak octaves (air dried for 8 years before coopering at Yalumba) for 2 years

Alcohol: 14.5%

Total Acid: 6.3 g/l

Bottled: August 1996