

YALUMBA

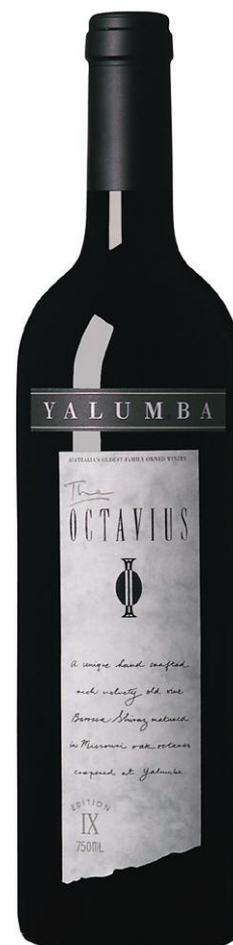
The Octavius Barossa Old Vine Shiraz 2001

Yalumba The Octavius has established a reputation as one of Australia's icon Shiraz wines, an amazing feat considering the first release was the 1990 vintage.

In addition to being sourced from a number of very old vineyards in the Barossa, The Octavius is matured in American oak 'octaves' of 90 litres capacity. It is the only red wine in the world that is matured in such small barrels.

The secret of the wine not becoming overpowered by the oak is that the wood is seasoned at Yalumba for eight years before the octaves are crafted.

Yalumba is one of a select few wineries in the world who boast their own coopers practising the ancient craft of barrel making.



WINEMAKING / VITICULTURE

The 2000/2001 growing season was ideal. Much needed winter and spring rains filled the soils and the vines began their growth in near perfect conditions. Flowering was even and followed by a warm and dry ripening period.

Grapes for Yalumba The Octavius Old Vine Barossa Shiraz 2001 were sourced from vineyards within both Eden Valley and the Barossa Valley. Only mature vines were used for this wine, with most aged between 70 and 100 years.

Indigenous or 'wild' yeasts, naturally present on the grape skins, were allowed to complete fermentation. These 'wild' ferments have helped contribute to the individual complexities of this wine, creating richness and fine textures.

WINEMAKER COMMENTS / PROFILE

Concentrated, dense plum-purple in colour, Yalumba The Octavius Barossa Shiraz 2001 smells of violets, forest fruits, warm spices and rich plums, all with a slightly funky edge and a good measure of dense, chocolatey, smoky oak. The palate is full bodied with wonderful concentration and length. Mulberry, violets, plum and cherry fruits integrate with lashings of thick assertive tannins, surrounding an almost creamy mid palate. A very stylish and quite an exceptional wine.

When Kevin Glastonbury reached Yalumba to prepare for vintage 1999, years of experience, experimentation and thinking on matters viti and vini were about to be applied. "After 25 years of learning and listening, I am even more committed and passionate about winemaking, in the knowledge that risk like creativity brings rich rewards." With more than eight years of experience working in the Barossa with some of the most famous and oldest Barossa Shiraz and Grenache vineyards, Kevin has obtained a regional understanding of the Barossa and its vineyards that can only come from working in the region for the majority of his winemaking life.

VINTAGE INFORMATION

Vintage	2001
Region	Barossa
Winemaker	Kevin Glastonbury
Harvested	15-30 March 2001
Oak Treatment	20 months in 50% new Yalumba Coopered Missouri & Pennsylvania octaves, 10% new French hogsheads, balance 1 & 2 year old French & American hogsheads.
Alc/Vol	13.5%
Total Acid	7.2 g/L
pH	3.37
Cellaring	It should be drinking at its optimum in 8-12 years from vintage.

