

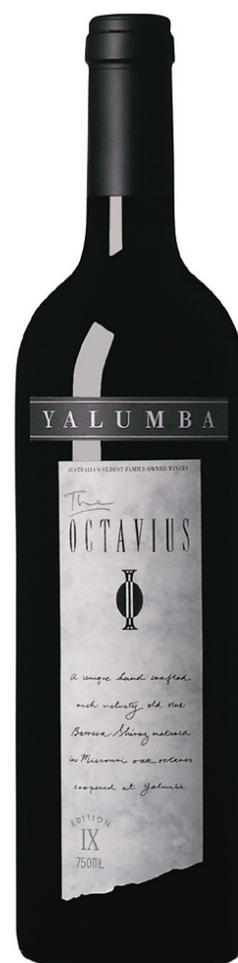
YALUMBA

The Octavius Barossa Old Vine Shiraz 2006

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 and French oak 'octaves' of 100 litre 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 lies in the wood which is seasoned at Yalumba's own on-site cooperage for three to five 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

Despite the early heat and mid vintage rains, vintage 2006 has produced wonderfully aromatic wines with rich textures and full palates. All parcels of fruit were fermented separately in either 8 tonne open fermenters or 6 tonne static potter fermenters. Indigenous or 'wild' yeasts, naturally present on the grape skins were allowed to initiate the fermentation. Cultured winery yeasts were then added to complete the fermentation. These 'wild' ferments have helped contribute to the individual complexities of the wine, creating richness and fine textures.

This wine is a deep bold red purple showing exotic fig and plum sauce, mocha and black liquorice notes. The wine is dense and brooding, showing sweet Shiraz fruit concentration and fine seamless tannins. Long and lush through the finish, it has great integration, style and elegance.

VINTAGE CONDITIONS

The growing season consisted of a late winter break, but then very favourable winter and spring rains which filled the soil profiles with water. This placed the vines in excellent health with strong canopies and a balanced fruit-set. A mid January heatwave caused some initial concerns, however with the return to the usual summer conditions by the end of January, the early heat only served to bring forward the ripening process. While February conditions remained warm and dry, regular rain events in March tested the patience of viticulturists, grape growers and winemakers. April saw a return to Autumn with warm days and cool nights.

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

VINTAGE INFORMATION

Vintage	2006
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	10 March to 12 April 2006
Treatment	Matured for 20 Months in 25% Yalumba Coopered American octaves, 25% new French oak Hogsheads & Barriques, 6% 1 year old Hungarian Hogsheads, balance in older Hogsheads
Alc/Vol	14.5%
Total Acid	6.5 g/L
pH	3.49
Cellaring	Long term cellaring potential (15+ years).

