

YALUMBA

FAMILY VIGNERONS C. 1849

THE *Octavius*

2014

BAROSSA Old Vine Shiraz

Signifying Yalumba's commitment to Barossa Shiraz, this is a truly individual wine, handcrafted, handmade and matured in fine French oak and Yalumba coopered American octave barrels. These unique barrels, which offered inspiration for the wine's name, are just one of the many harmonious components in the symphony that is Yalumba The Octavius Shiraz.

Terroir & Site

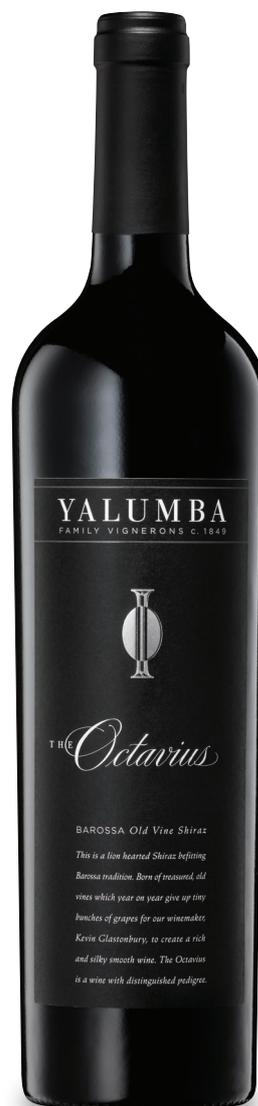
With an average vine age of 71 years, 63% of this Shiraz is sourced from the Barossa Valley and 37% from Eden Valley. The Barossa Valley Shiraz provides richness, density and concentration while the Eden Valley Shiraz provides the exotic aromatics and seamless palate structure.

Vintage Conditions

Good winter and early spring rains were followed by a windy spring that led to an uneven fruit set, while conditions remained dry and warm throughout late spring and summer. On the 14th and 15th of February, the season changed and approximately 100 mm of rain fell in just over 24 hours. This rainfall and the following cool weather caused ripening to slow down and the rest of vintage progressed at an almost leisurely pace. A moderate cropping vintage has produced wines with intense flavours combined with some of the best tannin and natural acids we have seen.

Tasting Comments

A medium to full bodied brooding wine, that truly reflects the intriguing 2014 vintage. It exhibits savoury notes of red currants followed by dried herb aromatics, leading into almost sweet and sour plums. The palate depth is all Barossa Valley, with a dark bitter chocolate roundness and medium to full depth of ironstone tannins through to the finish. Double decant and enjoy alongside a beef or mushroom wellington with roasted root vegetables.



WINEMAKER:	Kevin Glastonbury
HARVESTED:	27th February to 4th April
TREATMENT:	Matured for 20 months in 38% new French and American oak octaves, 19% 1 year old French barriques and hogsheads, balance in older French barriques, hogsheads and octaves.
ALC/VOL:	14%
pH:	3.54
TOTAL ACID:	6.1 g/l
SO₂:	112 mg/l
CELLARING:	Will continue to improve in the cellar for 15 years.

