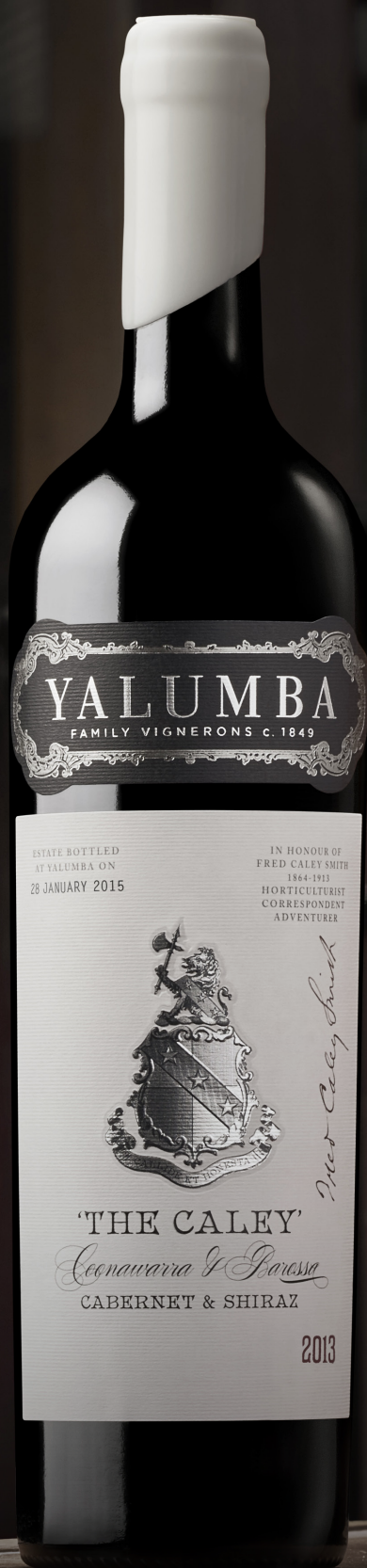


IN HONOUR OF  
FRED CALEY SMITH  
1864 -1913  
HORTICULTURIST  
CORRESPONDENT  
ADVENTURER

RARE  
*F. & F.*





## 'THE CALEY'

### *Coonawarra & Barossa*

#### CABERNET & SHIRAZ

*The Caley is the pinnacle of a long winemaking journey of excellence, that rightfully honours one of Yalumba's most adventurous sons. A blend of Coonawarra Cabernet Sauvignon and Barossa Shiraz, The Caley is a classic marriage of two noble varieties and two great Australian wine regions.*

### *Terroir & Site*

The Caley has been sourced from three outstanding vineyards of the Coonawarra and Barossa regions. The D block of the Yalumba Coonawarra vineyard provides the Cabernet Sauvignon of the blend. This 2.7ha plot was planted in 1992 with two clones of Cabernet Sauvignon selected for structure and depth of flavour. This block differs from the ubiquitous Coonawarra terroir, with a higher content of clay than the other blocks on The Menzies Estate. The two Barossa Shiraz vineyards are the Cowham antique Shiraz 1955 block on Penrice Road in Light Pass, with rows running in a north-south direction on classic Barossa red-brown earth over dark clay. The second Shiraz component comes from the Schrapel old Shiraz 1974 block located along the Tanunda foothills, with rows running in an east-westerly direction on dark brown biscay clay.

### *Winemaking & Viticulture*

The Cabernet Sauvignon and Shiraz parcels were fermented separately in open fermenters. Indigenous or 'wild' yeasts, naturally present on the grape skins, initiated the fermentation to contribute complexity, richness and fine texture. Cultured winery yeast was then added to complete fermentation. Gentle plunging and pulsing of the skins was undertaken to achieve the right balance of colour, tannin and phenolic extraction.

The Caley was matured for 20 months in a mix of 41% new French barriques and 59% in older French barriques and hogsheads. The barrels were all made and seasoned at the Yalumba Coopersage. After bottling, the wine was cellared for a further 36 months and released in 2018.

### *Tasting Comments*

Kevin Glastonbury and Robert Hill-Smith made these notes when they tasted the wine in December 2017.

COLOUR: Deep, dark, purple-red.

BOUQUET: Intriguing, fine and complex – cool fresh spices and cedar overlaid with a touch of currants.

PALATE: A wine of precision and depth with a line of Coonawarra mint through its soul. Rich and textured, the fine tannins provide excellent length.

CELLARING: Built to spend many, many years in the cellar, it will drink beautifully in 2033 and beyond.

Savour with a slow roasted rack of veal, rubbed with sea salt, rosemary and garlic, served with roast potatoes, carrots, parsnips and steamed green vegetables or chargrilled brussel sprouts with lotus root and sweet marinated tofu.

VINTAGE:	2013
HARVESTED:	13 February to 25 March
pH:	3.44
TOTAL ACID:	6.9 g/l
SO <sub>2</sub> :	102 mg/l
CELLARING:	A wine for the future, which will not reach its peak until 2033.
WINEMAKER:	Kevin Glastonbury

