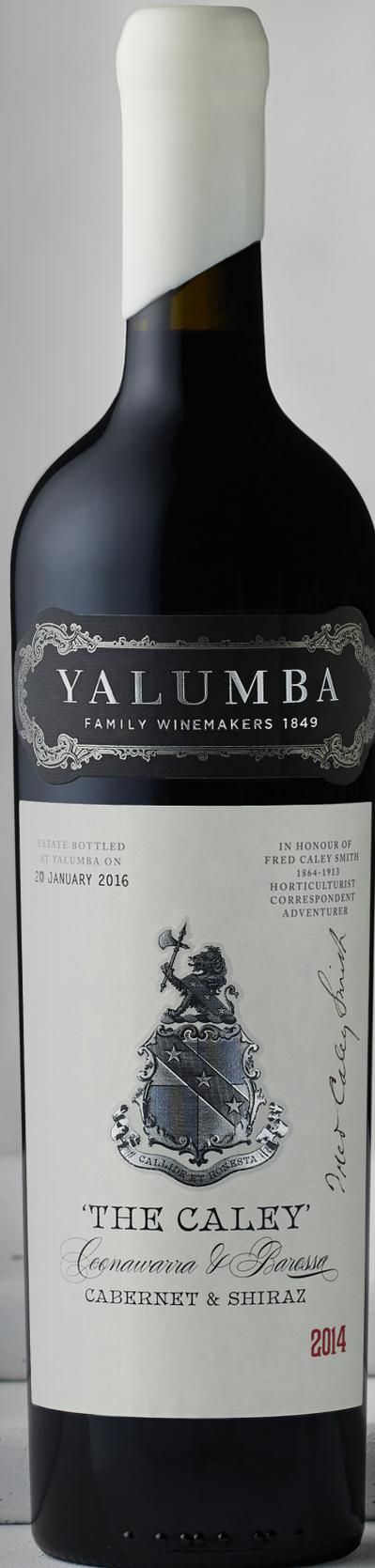


IN HONOUR OF  
FRED CALEY SMITH  
1864 - 1913  
HORTICULTURIST  
CORRESPONDENT  
ADVENTURER

RARE  
*F. & F.*  
FINE





**'THE CALEY'**  
*Coonawarra & Barossa*  
 CABERNET & SHIRAZ  
 2014

*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 in the Coonawarra and Barossa regions. The D block of the Yalumba Coonawarra vineyard provides 82% of the Cabernet Sauvignon of the blend. This 2.7ha plot was planted in 1992 with 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 Caley's 18% Shiraz component was sourced from two Barossa blocks. The first from the Crown Village old Shiraz vineyard planted in 1974, located on Krondorf road in the foothills of the eastern Barossa ranges. The second block is the Horseshoe Vineyard, found on the southern side of the Yalumba winery in Eden Valley. This block, planted by Helen Hill-Smith in 1971, follows the contours around the Fred Caley Smith Hut.

***Winemaking & Viticulture***

The Cabernet Sauvignon and Shiraz parcels were fermented separately, using wild yeasts to initiate fermentation and contribute complexity, richness and fine texture. Cultured winery yeast was then added to complete fermentation. Gentle plunging of the skins was undertaken to achieve the right balance of colour, tannin and phenolic extraction.

The Caley was matured for 20 months in 40% new French barriques with the balance in seasoned French barriques. The barrels were all crafted and seasoned at the Yalumba Cooperage. Once bottled on 20th January 2016, the wine was cellared for a further 36 months and released in July 2019.

***Tasting Comments***

COLOUR: Deep, dark, purple-red.

BOUQUET: Bright, intriguing, fine and complex. A touch of currants, leaf and herb followed by cool, fresh spices, iodine and cedar.

PALATE: A mouthful of richness, texture and depth, yet cool with a line of Coonawarra peppermint. The acidity and fine tannins show their support and precision.

CELLARING: Built to spend many years in the cellar, The Caley takes time to reveal its true character. The wine will drink beautifully in 5-30 years plus. If opened as a younger wine we recommend double decanting prior to serving with a slow roasted rack of veal, rubbed with sea-salt, rosemary and garlic, served with roast potatoes, carrots, parsnips and steamed green vegetables.

- VINTAGE: 2014
- HARVESTED: 28 February to 6 May
- BLEND: 82% Cabernet Sauvignon, 18% Shiraz
- ALC/VOL: 14%
- pH: 3.52
- TOTAL ACID: 6.2 g/l
- SO<sub>2</sub>: 107 mg/l
- WINEMAKER: Kevin Glastonbury



 A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.