



YALUMBA
FAMILY WINEMAKERS 1849



NEW YORK

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



NEW YORK ARCHITECTURE



Yalumba Rare & Fine

THE CALEY CABERNET & SHIRAZ 2015

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.



VINTAGE CONDITIONS

Coonawarra: Mid-winter rains were followed by a dry, warm spring. Flowering was earlier than average and was completed quickly and evenly. The dry summer conditions kept berry size small, producing fruit with excellent concentration of colour, flavour and tannin.

Barossa: Consistent rainfall throughout winter led into a warmer and drier than average spring.

The long, mild summer had few heat spikes accompanied by cool nights which retained the acidity and pristine fruit flavours, producing grapes of great aromatics and concentration.

TERROIR/PROVENANCE/REGION

The Ming D block in the Yalumba Coonawarra vineyard provides the 74% Cabernet Sauvignon of this blend. This 2.7 ha plot was planted in 1992 with two clones of Cabernet Sauvignon selected for structure and depth of flavour. The Caley's 26% Shiraz component was sourced from two Barossa blocks. The first from the Burgemeister "Linke" block planted in 1901 at Light Pass. The second block is the Horseshoe Vineyard on the southern side of the Yalumba winery in Eden Valley. Planted by Helen Hill-Smith in 1971, this block follows the contours around the Fred Caley Smith Hut.



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.

TASTING NOTES

Deep, dense red in colour. Distinct Coonawarra Cabernet Sauvignon aromas: fresh, cool and refined green olive, leafiness, iodine and intriguing, fine and complex aromatics. Richness and precision, revealing refinement of Shiraz with red currant and spice. Perfectly balanced acid and tannin line sweeping through to the long finish.

WINEMAKER	Kevin Glastonbury
HARVESTED	13 February - 2 April 2015
REGION	74% Coonawarra Cabernet 26% Barossa Shiraz
TOTAL ACIDITY	6.5 g/L
PH	3.49
SO2	111 mg/L
ALCOHOL	14%
TREATMENT	Matured for 21 months in 46% new French barriques, balance in 2 year and older French barriques.

CELLARING Built to spend many years in the cellar, The Caley takes time to reveal its true character. Drinking beautifully on release the wine will live on for decades in the cellar. If opened as a younger wine we recommend double decanting prior to serving.



RARE
&
FINE