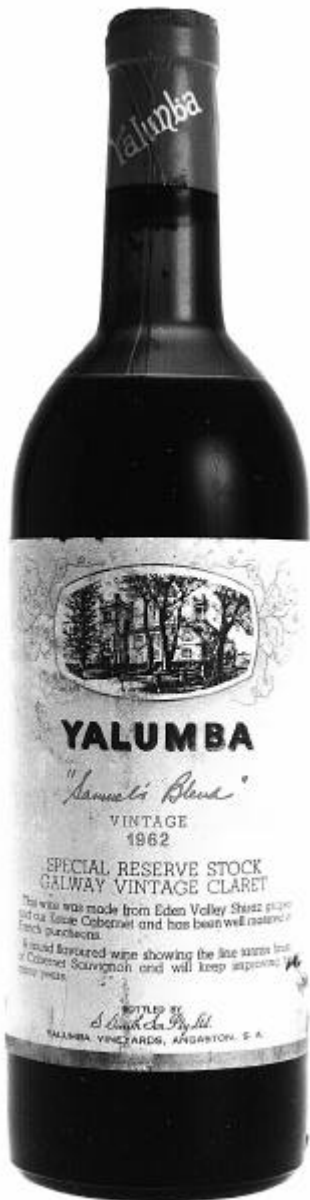


The Signature



SAMUEL SMITH

VINTAGE 1962

The founder of Yalumba. Samuel, an Englishman, arrived in South Australia in 1847 on the clipper, China, at the Port of Adelaide. He traveled to the Barossa Valley with his wife Mary and their children and was employed by George Fife Angas as a gardener. In addition to gardening, Samuel undertook the role of caretaker of the orchards and vines that grew on the estate. With a knowledge of fermentation, from his past, as a brewer, a good climate for grape growing and the burgeoning demand for wine in South Australia, Samuel purchased 30 acres of land from Angas and planted 14 acres of vines in 1849. He named his farm Yalumba meaning 'all the land around'. Samuel died in 1889, aged 76 years.

The Label :

Samuel's Blend, Special Reserve Stock Galway Vintage Claret. "The wine was made from Eden Valley Shiraz grapes and our Estate Cabernet Sauvignon and has been well matured in French puncheons. A round flavoured wine showing the fine tannin finish of Cabernet Sauvignon and will keep improving for many years."

65% Eden Valley Shiraz 35% Oxford Landing Cabernet Sauvignon, 12 months in French Nevers puncheons.

The Vintage: Warm, dry

The Winemaker: Rudi Kronberger

The Accolades: 1 Gold, 1 Silver, 1 Bronze

The Tasting - Wine & Spirit Buying Guide 1979:

"A lovely soft mature flavoursome style. Elegant with no faults and plenty of life despite its age. There is a rather earthy character in the wine which is reminiscent of the Hunter. Obviously made from good ripe fruit this wine had rounded out very well on the palate and was one of our top drinking wines.

"The Lab" 1 October 1989 :

Chocolate tawny colour. Sweet fruit lift with background VA complexity. Chocolate middle palate fruit. Earthy Shiraz dominant. Consistent medium bodied tannins. Improves in the glass.

The Yalumba "Barrel Cellar" Tasting 1994:

Brick red tending tawny. Sweet ripe fruit lift showing earthy, almost vegetal Shiraz with a vanillan background. Good rich full palate, lovely sweetness with a hint of VA on the finish. An excellent mature dry red with further potential to develop.

The Yalumba "Barrel Cellar" Tasting November 2003:

Mid-tawny in colour. A warm, earthy aroma that offer vanilla and nutmeg with an attractive thread of spice. The elegantly structured palate has cedary oak and earthy flavour with a surprisingly long finish supported by fine, soft tannins. 3½ stars