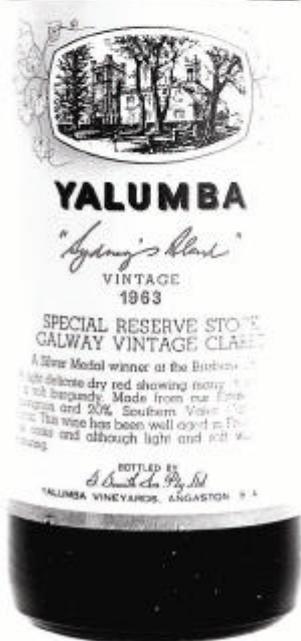


The Signature



SYDNEY SMITH

VINTAGE 1963

Samuels son, Sydney, took over management of Yalumba on Samuels death in 1889. Sydney commissioned the construction of the Yalumba you see today, over the site of the thatched roof winery built in 1851. He died in 1908, two years before the building was completed with installation of the clock.

The Label :

Sydney's Blend Special Reserve Stock Galway Vintage Claret. "A light delicate dry red showing many characteristics of a soft burgundy. Made from our Estate Cabernet Sauvignon and 20% Southern Vales Cabernet and Shiraz. This wine has been well aged in French Nevers oak casks and although light and soft, will keep on maturing."

80% Oxford Landing Cabernet Sauvignon, 20% McLaren Vale Cabernet Sauvignon and Shiraz. 12 months in French Nevers puncheons.

The Vintage: Warm, dry

The Winemaker: Rudi Kronberger

The Accolades: 2 Bronze

The Tasting - Wine & Spirit Buying Guide 1979:

"Two bottles opened. The first was showing an excessive degree of oxidation; the second was also very developed but showed a pleasant, mature, light fruit character leading through to a firm, astringent but clean finish. Another wine which we think should be drunk now as the fruit does appear to be starting to fade."

"The Lab" 6 September 1989 :

Deep tawny red/brown. A riper style of wine, the nose shows caramelized, sweet, baked fruit characters with a touch of volatile acid. The palate shows good fruit depth with some chocolate overtones. A slight acid sharpness on the front palate indicates the wine is ready for drinking.

The Yalumba "Barrel Cellar" Tasting 1994:

Tawny colour showing development. Forward nose, slightly oxidised with honeycomb and nougat nuances. VA starting to become obvious. A mature wine, drinking well now.

The Yalumba "Barrel Cellar" Tasting November 2003:

Dusty aromas that offer an interesting mix of chocolate, honeycomb and creme brulee characters with an oxidised note. The palate shows considerable aged development with spice and baked fruit characters leading into a modestly persistent finish. 3 stars.