



The Signature

JAMES WARK

VINTAGE 1996

This special wine is named to honour an individual who has made a significant contribution to the tradition of Yalumba. James Wark is a second-generation member of the Wark family to join and serve Yalumba with distinction. Alfred, his father was honoured as a signatory in 1966. James joined Yalumba in 1977 after a finance and accounting career, which took him from his native Barossa to Adelaide, Melbourne and London. His insightful reading of business together with his ability to listen and offer sage advice in his role as Group Commercial Director is a major factor in the continuing success of this family owned fine wine maker.

His love of the outdoors easily combines with his keen pursuits of fly-fishing, open water shoots and hunting. Exemplary cooking of the days catch, with good wine, presents ample opportunities for James to spin his yarns to the gathered team. Together with his artistic wife Di, he has become an enthusiastic Shiraz grower at Stonewell Farm in the Barossa. No doubt, as time goes by, this will prove to be another string to add to his considerable bow.

"All the worlds a stage ... and one man in his time plays many parts" William Shakespeare

Thank you James Alexander Wark for your part.

The Label :

The wine is a blend of Cabernet Sauvignon and Shiraz from premium Barossa vineyards, and befits the quality Yalumba tradition, forged over 29 vintage releases. Rich, powerful ripe fruit and smoky, sweet oak flavours resulting from 28 months maturation in American oak hogsheads coopered at the winery by our own cooperage team.

52% Cabernet Sauvignon & 48% Shiraz from the Barossa

The Vintage: Dry and mild.

The Accolades: 5 Gold, 12 Silver, 11 Bronze
Simon Adams

The Winemaker:

“The Lab” 21 October 1998

One of the great growing seasons and this will certainly be one of the very best Signature releases. Below average rainfall in winter/spring and a warm start to summer meant early budburst and combined with a relatively cool finish to summer this meant one of the longest growing/ripening seasons for some time. The result of all of this is one of the very best Cabernet seasons on record.

Colour: Deep plum cherry/inky red

Nose: Inviting aromas of ripe plums, prunes and black olives, backed up with chocolate/roasted nut oak lift.

Palate: Very complex with multi layered fruit and oak. Rich, full bodied with an excellent balance between fruit extract and tannin and a wine that will reward cellaring for 15-20 years.

The Yalumba “Barrel Cellar” Tasting November 2003:

Deep dark red in colour with crimson hues. Ripe, jammy fruits on the nose, backed by spicy aromatics and complex smoky oak notes. A sweet, unctuous wine in the mouth with judicious oak treatment that strikes a good balance with the long, layered fruit flavours. 4 stars