



The Signature

VIC DIBIASE

VINTAGE 1997

The Signature 1997 honours our irrepressible and itinerant Italian, Vittorio "Vic" Di Biase, Cellarman at Yalumba since 1961.

Vic was raised on the family farm near the seaside village of Fossacesia, in the region of Abruzzo, on the Adriatic Sea. In June 1955, he announced to his family that he was sailing to Australia. He was 18 years of age. "It was never my intention to stay. I told my father I was going to have a look around and then return to the farm."

Nearly 50 years later, Vic has been home many times. In fact with his wife Maria he has travelled the world but 25 acres of vines, vegetables, olives and a modest, comfortable home near Angaston is where his heart is. "I love everything about this country except meat pies!"

E.M. Forster in Room with a View wrote, "The traveller who has gone to Italy ... may return remembering nothing but blue sky and the men and women under it". Vic reckons Forster should have taken the time to visit Australia.

The Label :

The wine is a blend of Cabernet Sauvignon and Shiraz from premium Barossa vineyards, and befits the quality Yalumba tradition, forged over 30 vintage releases. Rich, powerful ripe fruit and smoky, sweet oak flavours resulting from 24 months maturation in American oak hogsheads coopered at the winery by our own cooperage team.

51% Cabernet Sauvignon & 49% Shiraz from the Barossa

The Vintage: Wet, followed by hot conditions.

The Accolades: 4 Silver, 6 Bronze

The Winemaker: Brian Walsh, Kevin Glastonbury

“The Lab” 25 September 1999

Throughout the 90's, the odd numbered years have proven to be difficult vintages, and 1997 was no exception with above average summer temperatures resulting in some vineyard stress and, unfortunately, reduced volumes of top quality Caberne available for this blend and hence the higher percentage of Shiraz.

Colour: Medium red with purple hints. Nose: Lifted Caberent showing sweet vanillin cloves and spices with chocolately plummy overtones. Palate: Leafy Cabernet fruit which fills out with sweet Shiraz, firm tannic edges with a good length of lingering flavours. A medium bodied wine with up to 10 years cellaring potential.

ADDITIONAL TASTING NOTE (FEB 2001)

Colour: Medium to deep brick reds. Nose: Sweet black fruits (currant/berry) intensity dark chocolates, ripe plummy spicy Shiraz with creamy vanillin oak. Palate: Sweet and defined structure. Blackberry fruits and chocolates, mid palate liquorice Shiraz sweetness carried by long refined tannin edges to the finish. Cellar to 10yrs.

The Yalumba “Barrel Cellar” Tasting November 2003:

Pretty perfume and aromatic spice notes allied to intense dark berry fruits greet the nose. There is a strong vanillin oak influence on the powerful palate with hints of tobacco adding further complexity to the abundant berry fruit flavours. 4 stars