

The Signature

JOHN HEINE

VINTAGE 1999

“There exists a great chasm between those, on one side, who relate everything to a single central vision ... and, on the other side, those who pursue many ends, often unrelated and even contradictory. The first kind of intellectual and artistic personality belongs to the hedgehogs, the second to the foxes.”
Isaiah Berlin.

John Edward Heine, 1994-2002, Director, Chairman, mentor and mate of Yalumba since 1986, was the fox. On the international corporate stage for Sola International he was an astute and cunning commercial leader and crusader for global integration.

Away from the cut and thrust of business, he harbored a dream of involvement in areas of philanthropy and saw it as his prime focus in retirement. He revelled in the fellowship of wine, food and good company, always wearing a smile; then retreated to the solitude and tranquillity of any nearby wilderness to reflect and fish for trout on the fly.

An intent listener and razor sharp observer, we miss him. It is sad that we shall not share this wine together. But we will indeed with Barb, Pete, Kate and Marc.

The Label :

The wine is a blend of Cabernet Sauvignon and Shiraz from premium Barossa vineyards and befits the quality Yalumba tradition, forged over 32 vintage releases. Twenty two months maturation in American and French oak hogsheads crafted at the winery's own cooperage has contributed smoky, sweet oak characters that combine with ripe, powerful fruit to create a wine of distinction.

56% Cabernet Sauvignon & 44% Shiraz from the Barossa

The Vintage:

Warm and Dry, with some unseasonal rain in mid to late March, followed by a balmy Indian Summer.

The Accolades:

4 Silver, 11 Bronze



The Winemaker:

Kevin Glestonbury

“The Lab” 1 August 2001

The Signature, our best of vintage Cabernet and Shiraz again excelled in 1999, producing a rich and powerful wine. Colour: dense reds with purple hues. Nose: initially stalky, developing into plummy and cedar with dark cherries and violets, supported with spicy vanillin oaks. Palate: a big, rich sweet palate, fruit complex of plums, cherries and licorice spices. Prominent tannins fill the middle and are firm to finish, giving well structured palate built to last. Cellar: 10+ years.

The Yalumba “Barrel Cellar” Tasting November 2003:

Slightly closed nose with lovely prune and estery fruit nuances with a hint of meaty and smoky complexity. The young and unevolved palate has medium weight yet great concentration to the blackberry, herb and harmonious oak characters. 4½ stars