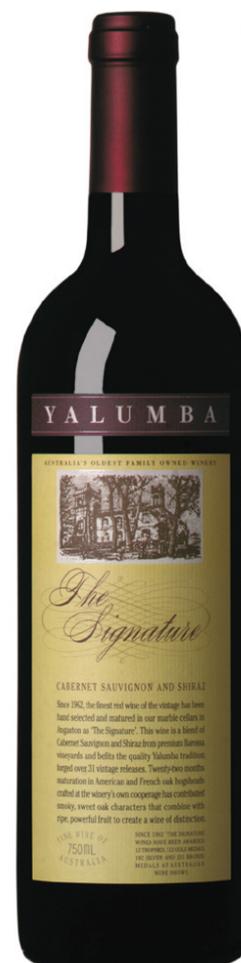


# YALUMBA

## The Signature Barossa Cabernet Sauvignon Shiraz 2006

*Beginning with the 1962 vintage, 'The Signature' wines of Yalumba have saluted the very best of the vintage. They also have acknowledged the skills and dedicated service of people who have enhanced the traditions and culture of Yalumba.*

*The Cabernet Sauvignon Shiraz blend is a distinctively Australian style, and The Signature has set the benchmark for this iconic style, drawing heavily on Yalumba's great Barossa resource of Cabernet Sauvignon and Shiraz vineyards. Deep and intense - a wine made for longevity, very much "The Signature" style.*



### WINEMAKING / VITICULTURE

In 2006 the Barossa Valley produced some excellent aromatic parcels of Signature Cabernet Sauvignon. Fruit from the Krondorf foothills, Tanunda foothills and the valley floor comprises the majority of Cabernet in the blend, along with a small percentage from the Eden Valley.

The majority of Shiraz was sourced from the Eden Valley, supported by a small percentage from our leading old Barossa Valley Shiraz vineyards, giving generosity, richness and texture.

The grapes were handpicked and crushed to our eight tonne open top stainless steel fermenters. The natural, or wild, yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added to complete this fermentation. The result is a wine with excellent depth of colour, richness and complexity.

The Yalumba Signature 2006 is a very deep dark red with generous sweet dark chocolate and warm fig, blackcurrant and cedary spices on the nose. The palate is broad shouldered, intense and concentrated with lingering red and black currant notes. Young and tight, this wine will reveal an elegance and silky refinement on the palate given time. Perfect with braised lamb shanks.

### VINTAGE CONDITIONS

The 2006 vintage growing season consisted of a late winter break of favourable winter and spring rains. These placed the vines in excellent health with strong canopies and a balanced fruit-set. Regular rain events in March tested the patience of the viticulturists, grape growers and winemakers before April saw a return to warm days and cool nights. Vintage 2006, despite the trying conditions produced wonderfully aromatic wines with rich textures and full palates.

For more information visit <http://www.yalumba.com>

### VINTAGE INFORMATION

Vintage	2006
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	March 7 to April 5, 2006
Treatment	Matured for 22 Months in 42% new Hogsheads & Barriques - French (20%), American (12%), Hungarian (10%); 32% in two year old hogsheads - American (23%), French (6%) & Hungarian (3%); 26% in three to four year old American & French hogsheads.
Alc/Vol	14.5%
Total Acid	6.6 g/L
pH	3.48
Cellaring	Will continue to improve in the cellar, 10+ years.

