



Yalumba The Cigar

CABERNET SAUVIGNON 2017

The Cigar is a name coined by Coonawarra Vignerons to describe the regions' unique cigar-shaped strip of rich red, terra rossa soil. Home to some of Australia's most famous vineyards, the secret of Coonawarra lies in the intimate bond between the terra rossa soil, limestone layers, pure artisan water and a long, cool ripening season. Fortunate to be part of this iconic place, Yalumba salutes the region's pioneers and those privileged to inherit its future.



VINTAGE CONDITIONS

The growing season was one of the wettest on record, providing the vines with lovely high soil moisture levels. These conditions were capped off by a cooler than average spring and early summer, allowing a slow, steady growing season resulting in harvest up to four weeks later than usual. Patience was rewarded with the final wines showing beautiful flavours and tannins.

TERRIOR/PROVENANCE/REGION

The Menzies Vineyard, Yalumba's premium Cabernet Sauvignon estate was established in the world famous region of Coonawarra in 1975. The terroir is defined by red brown earth over limestone, perfect for growing grapes for full-bodied, structured red wine.

TASTING NOTES

Deep red to crimson in colour. A perfumed wine, displaying spice notes, lavender and violets, with fruit aromatics of warm strawberries, blackberries, and the quintessential note of sea-spray that the region is known for. Peppery, fresh and alive with youthful tannins, the moderate to long palate has intense red-purple cassis fruit. A delicious wine with all the hallmarks of Coonawarra Cabernet.

FOOD PAIRING

Barbecued lamb loin chops or chickpea, mushroom and pine nut burgers with a red onion & tomato salsa.

WINEMAKER	Natalie Cleghorn
HARVESTED	April & May 2017
REGION	Coonawarra
TOTAL ACIDITY	5.9 g/L
PH	3.52
SO2	96 mg/L
ALCOHOL	13.5%
TREATMENT	Matured for 16 months in new French oak barriques (22%), one year old French oak barriques and hogsheads (31%), balance in older French oak.
CELLARING	Enjoy now or cellar for 7-10 years.



A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

