

The Signature

CABERNET SAUVIGNON & SHIRAZ 2012

THE SIGNATORY - ROBERT HILL-SMITH

It is with great pleasure we release our 54th iteration of Yalumba The Signature Cabernet Sauvignon & Shiraz – a superb 2012 vintage that honours fifth generation vigneron Robert Hill-Smith. We raise a glass of this wine to celebrate RHS' 30 years of service as Yalumba's Managing Director, and toast the future as he makes the move to Chairman of the Yalumba board.

Winemaking & Viticulture

With an almost perfect growing season in 2012, the Barossa region has again produced some excellent aromatic and structured parcels of Cabernet Sauvignon, just perfect for The Signature. All parcels of fruit were fermented separately in either eight-tonne open fermenters or six-tonne static potter fermenters using wild yeasts. These ferments have helped contribute individual complexities to the wine, creating richness and fine textures.

Terroir & Site

Sourced from select vineyards scattered throughout the Barossa and Eden valleys, this blend is a tribute to the expertise and dedication of our loyal collection of growers. To capture the distinct lifted aromatics and structure for which this wine is known we sourced much of the Cabernet Sauvignon from the Miles vineyard high in Eden Valley, with the Barossa fruit coming from blocks in Williamstown, Gomersal, Light Pass and the Krondorf foothills. The unassuming Schiller vineyard on the Barossa Valley floor provided much of the Shiraz. Sourced from vines planted between 1935 and 1969, the fruit gives sweetness, fullness, depth and adds many layers of complexity to this outstanding wine.

Tasting Comments

Almost blood red, this is a Cabernet Sauvignon & Shiraz in motion, changing and shifting from red scents of currants and cranberries to the black fruits of plum compote and black cherries, before a touch of cedar, leafy herbs and powdery black spices freshen the finish. The wine has a coolness that belies its power. The expression is as restrained as it is muscular. Richly layered, the fruit completes the structure. Underneath there's an umami earthiness, like scents of camping in the woods. Impeccably balanced. Savour with a rosemary pepper beef rib roast with porcini jus.



- WINEMAKER:** Kevin Glastonbury
HARVESTED: 29th February to 10th April 2012
TREATMENT: Matured for 22 Months in 25% new French hogsheads and barriques with the balance in older French, Hungarian and American hogsheads.
pH 3.52
TOTAL ACID: 6.7 g/l
CELLARING: This has the stature to age for many years, 15+ years.

VEGAN & VEGETARIAN FRIENDLY