

YALUMBA

FAMILY WINEMAKERS 1849

THE
Signature

CABERNET SAUVIGNON SHIRAZ

BAROSSA THE 46TH VINTAGE 2015

It is with great pleasure we present our 46th vintage release of The Signature Cabernet Sauvignon & Shiraz – a superb 2015 vintage that honours Darrell Kruger. We raise a glass of this wine to celebrate Darrell's years of service, commencing in 1975 working for Yalumba in the Barossa vineyards. Darrell lives by the old saying "if you enjoy what you do, you never work a day in your life," and over the years Darrell rose to become Barossa Vineyard Manager, a position he still holds to this day.

Terroir & Site

The majority of the Cabernet Sauvignon components were sourced from five vineyards in the Barossa Valley, as well as one vineyard in Eden Valley. The diversity of our vineyard selection provides the rich lifted Cabernet Sauvignon aromatics and palate structure for which The Signature is renowned. The Shiraz components include plantings of varying vine age, the oldest being 1925. These blocks are of sandy loam, featuring yellow sand and ochre clay over red clay. The combination of these Barossa blocks provides a Shiraz with sweetness, fullness, depth and layers of complexity.

Vintage Conditions

Consistent rainfall throughout winter was followed by a warmer and drier than average spring, reducing bunch and berry size, which has produced grapes of great aromatics and flavour. The long, mild summer had few heat spikes and cool nights, which helped retain acidity and pristine fruit flavours in our Cabernet Sauvignon and Shiraz.

Viticulture & Winemaking

2015 produced some excellent aromatic and structured parcels of Barossa Cabernet Sauvignon and Shiraz. All parcels of fruit were fermented separately using wild yeasts. The wild yeast contributed to the complexity of the wine, creating richness and fine textures. Various skin contact management on each individual batch, using both open top and static fermenters, allowed us to make a wine with excellent depth of colour, richness, texture and complexity.

Tasting Comments

This wine is medium to deep brick red in colour and opens with perfumed fruits, showing blue exotic florals, pomegranate and cranberry, with milk chocolate and liquorice depth. The palate is medium weighted with a fresh, tight acidity carrying through. Stylish, approachable and very drinkable. To enjoy this wine at its best we recommend decanting. Pair with beef fillet accompanied by beetroot and horseradish or pinto bean burgers with mushrooms and caramelised onions.



WINEMAKER:	Kevin Glastonbury
HARVESTED:	12 February to 26 March
BLEND:	51% Cabernet Sauvignon, 49% Shiraz
TREATMENT:	Matured for 22 months in 18% new French barriques and Hungarian hogsheads, balance in older French, Hungarian and American barriques and hogsheads.
ALC/VOL:	14.5%
pH:	3.49
TOTAL ACID:	6.6 g/l
SO ₂ :	127 mg/l
CELLARING:	Enjoyable now or will cellar for 15+ years.

VEGAN
FRIENDLY



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.

RARE
WINES OF *F. & J.* YALUMBA
FINE