



# Yalumba

## Samuel's Collection

BAROSSA SHIRAZ 2018

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.



### VINTAGE CONDITIONS

With good winter soil moisture, the vines grew happily through a warm spring and into the dry summer months. These conditions led to an even bunch set and healthy vine canopy. Through summer and into autumn, the Shiraz vines held their fruit in great condition, producing grapes with intense varietal Shiraz flavours.

### TERROIR/PROVENANCE/REGION

Sourced from Barossa vineyards where the vines range from young (approximately 10 - 12 years old) to old (greater than 35 years). They are planted in a diverse range of sites and have slight variations in micro-climates and soil types, including red brown earths, sandy loams or dark clay soils. These variations contribute to the diversity of flavours in Samuel's Collection Barossa Shiraz.

### TASTING NOTES

Deep, dark, purple red in colour. This is a generously aromatic wine with ripe plums, anise, lavender, currants and dark chocolate with complex notes of savoury spices and ironstone. On the palate purple fruits, liquorice and violets are followed by pepper and spice. This is a full bodied, generously flavoured classic Barossa Shiraz.

### FOOD PAIRING

Pair with blue cheese crusted fillet mignon or sweet potato Wellington.

<b>WINEMAKER</b>	Kevin Glastonbury
<b>HARVESTED</b>	February - April 2018
<b>REGION</b>	Barossa
<b>TOTAL ACIDITY</b>	6.1 g/L
<b>PH</b>	3.64
<b>SO2</b>	84 mg/L
<b>ALCOHOL</b>	14%
<b>TREATMENT</b>	Matured for 12 months in 26% new French, American and Hungarian hogsheads, barriques & octaves. Balance in older octaves, hogsheads and barriques.
<b>CELLARING</b>	A wine to drink now or cellar for 10 years.



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