

# YALUMBA

## FDR1A 2008

*In 1974 Yalumba created an outstanding Cabernet Sauvignon Shiraz blend known simply as FDR1A. The wine soon became a legend in winemaking circles, appreciated both for its fruit expression and restrained power.*

*Vintage 2008 Fine Dry Red 1A is a continuing example of Yalumba's commitment to, and mastery of, the quintessential Australian red wine that is Cabernet and Shiraz. Aged for 13 months in French & Hungarian Oak barrels which were hand-made in our own cooperage, FDR1A is a testament to winemaking craftsmanship.*



### WINEMAKING / VITICULTURE

Select parcels of grapes were hand-picked and crushed to eight tonne open top stainless steel fermenters. The wild yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added to complete this fermentation and cap/skin management was controlled by the Yalumba designed cap plunger. The result is a wine with excellent depth of colour, richness and complexity.

Dark and intense red in colour, with aromas of bright mulberry fruits supported by black cherry, anise, spices and cedar flavours. Medium to full bodied, this is a complex and plushly textured wine, quite seamless, with long, fine grainy tannins that reveal an elegance and refinement on the finish. A perfect accompaniment to roast beef with a mushroom sauce. Suitable for vegans and vegetarians.

### VINTAGE CONDITIONS

The 2007/08 season will certainly be remembered as one of the Barossa's most difficult, due to the ongoing effects of drought and a record heatwave. After a relatively dry winter, good spring rains freshened up the vines and healthy crops were established. Average temperatures then followed and this combined with the dry conditions and cool evenings, set up a perfect start for the flavour development of both Cabernet Sauvignon and Shiraz. However, on March 10 an extreme heatwave arrived in the region, causing very rapid ripening of grapes. Fortunately our Eden Valley fruit ripens relatively early and as such we were able to selectively hand-harvest the majority of our fruit about a week into the heat wave, without any adverse effect to the final wine.

### VINTAGE INFORMATION

<b>Vintage</b>	2008
<b>Region</b>	Eden Valley
<b>Winemaker</b>	Kevin Glastonbury
<b>Harvested</b>	March 4 to 25, 2008
<b>Alc/Vol</b>	14%
<b>Total Acid</b>	6.4 g/L
<b>pH</b>	3.57
<b>Cellaring</b>	10+ years from vintage



For more information visit [www.yalumba.com](http://www.yalumba.com)