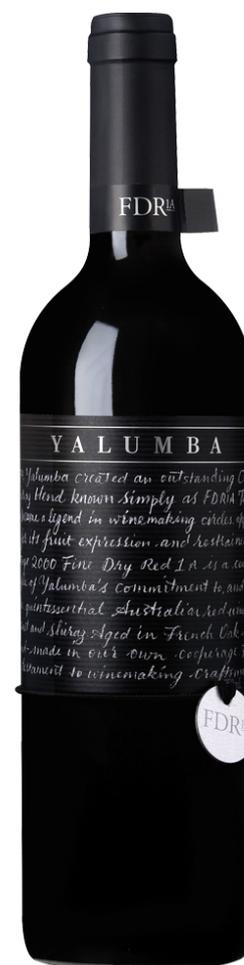


YALUMBA

FDR1A 2009

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 (both Cabernet Sauvignon and Shiraz) were hand picked and crushed to our 8 tonne open top stainless steel fermenters. The balance of the vineyards were machine harvested and fermented in our larger static fermenters. The natural or 'wild' yeasts present on the grape skins were allowed to initiate the sugar fermentation. Cultured winery yeasts were then added to complete this fermentation. Fermentation and cap/skin management was controlled by the Yalumba designed cap plunger, irrigating the fermenting wine over the skins or draining all the wine away from the skins and then flooding back. The result is a wine with excellent depth of colour, richness and complexity.

A dense crimson red colour, this wine has distinctive characters of cedar, fresh spices and stalky redcurrants combine with black cherry fruits and black olives. The medium to full bodied palate is layered with sweet fruit compote and dark fruits. A richly concentrated wine wrapped in a fine package that is complete with long, fine grainy tannins. This is a wine built handle at least ten years in the cellar.

VINTAGE CONDITIONS

2009 was an excellent year for both Cabernet Sauvignon and Shiraz in the Barossa region. Good rainfall was recorded during the 2008/09 growing season which replenished the sub surface soil moisture. This proved invaluable as spring and early summer experienced extremely dry conditions. However good rainfall during December again contributed to replenishing the soil moisture, which was critical for the survival of the vineyards during the heat of late January and early February. Both Cabernet Sauvignon and Shiraz thrived in these conditions and were able to fully ripen throughout late March and early April, producing wonderfully aromatic and even fruited wines.

Food Suggestions: Match with char-grilled T-bone steak, chunky chips and hollandaise.

PRESS REVIEW / AWARDS

2011 Canberra Wine Show - Silver, Class 25
2011 Perth Wine Show - Silver
2011 The Great Australian Red Competition - Silver

For more information visit www.yalumba.com

VINTAGE INFORMATION

Vintage	2009
Region	Eden Valley
Winemaker	Kevin Glastonbury
Harvested	20th March to 1st April
Treatment	Matured for 16 months in 32% new oak barrels (16% French hogsheads, 13% French barriques, 3% Hungarian hogsheads), 30% 1 year old French barriques, balance in older French barriques
Alc/Vol	14%
Total Acid	6.6 g/L
pH	3.49
Cellaring	10+ years

