

YALUMBA

YALUMBA FDR^{1A}

2010

WINEMAKING/VITICULTURE

The 2010 FDR1A was sourced entirely from Eden Valley vineyards. 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 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.

VINTAGE CONDITIONS

The 2010 growing season began well with good periods of winter and spring rainfall, followed by periods of warm to hot spring weather and the vines established sound and healthy canopies. Summer conditions were mild to warm and with the typical cool nights of Eden Valley during the late summer and autumn months, the grapes achieved full flavour ripeness whilst also retaining good levels of natural acidity. As such vintage 2010 has produced wonderfully aromatic and beautifully balanced varietal wines.

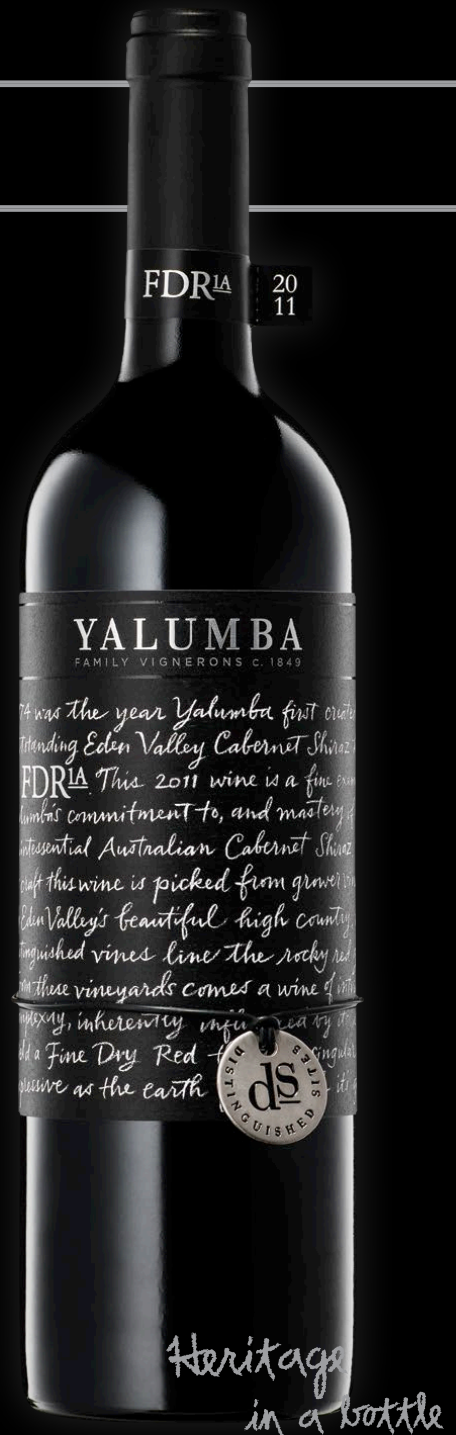
TASTING NOTES

This wine shows perfumed floral aromatics of violets and sweet red cherries, combined with anise, fresh spices, cedar and stalky red-currants.

The palate is medium to full bodied, with a fine and elegant layered texture. Sweet cherry and mulberry fruits, completed with long, fine powdery tannins.

FOR MORE INFORMATION VISIT WWW.YALUMBA.COM

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VINTAGE INFORMATION

VINTAGE: 2010

WINEMAKER: Kevin Glastonbury

REGION: Eden Valley

VARIETAL COMPOSITION:

73% Cabernet Sauvignon - 27% Shiraz

HARVEST DATE: 2nd March - 23rd March 2010

OAK MATURATION DETAILS:

Matured for 16 months in 30% new oak barrels (26% French Barriques, 4% French Hogsheads), 12%, 1 year old French Barriques, balance in older French & Hungarian barrels.

ALC 13.5 %

ACIDITY 6.3 g/l

PH 3.55

CELLARING

FOR MEDIUM TO LONG TERM
CELLARING, 5 - 10+ YEARS.