

YALUMBA

FAMILY VIGNERONS C. 1849

Yalumba Distinguished Sites is a family of exceptional wines, carefully sourced and masterfully crafted to capture the true essence of specific, special sites within the Barossa. These wines are intriguing, distinct and true to the unique parcel of dirt that inspired their creation, while remaining rooted firmly in the heart of the Barossa.

FDR1A

CABERNET SAUVIGNON & SHIRAZ 2011

The grapes for FDR1A are sourced entirely from vineyards within Eden Valley. The four Cabernet Sauvignon vineyards and two Shiraz vineyards have been selected to showcase the elegance and purity of fruit that the region is so well known for.

WINEMAKING

Select parcels of grapes (both Cabernet Sauvignon and Shiraz) were hand picked and crushed to our eight tonne open top stainless steel fermenters. The balance of the vineyards were fermented in our larger static fermenters. The wild yeast present on the grape skins were allowed to initiate fermentation. Cultured winery yeasts were then added to complete this fermentation.

VINTAGE CONDITIONS

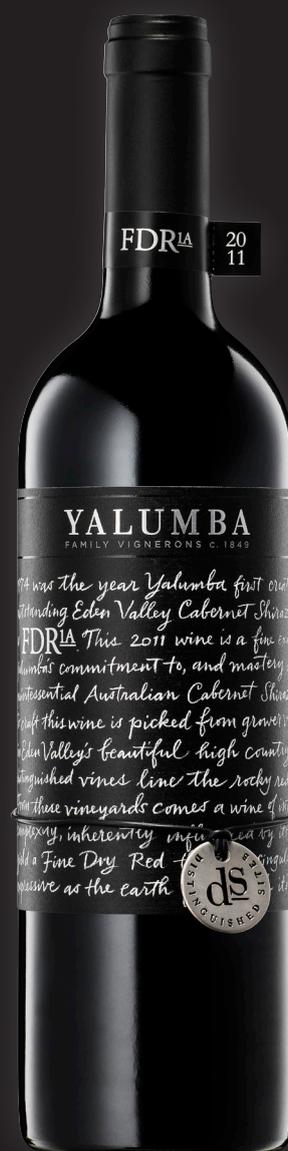
The 2011 growing season really broke the drought. Conditions were generally quite cool to mild, with consistent rainfall throughout the whole season. This was a vintage where our grape farmers needed vigilance and our winemakers patience. Where vineyards were well managed, the resultant grapes benefited from the cooler season with lifted aromatics and fine natural acidity.

The cool conditions during March meant harvest was a little later than usual, but the grapes retained delicate aromatic qualities and freshness.

TASTING NOTES

This wine opens with the brooding aromas of dark cassis, then reveals subtle high-tone fresh mints, red fruits and spices and finally the sublime perfumed floral aromatics of violets and sweet cherries.

Medium to full bodied, the palate is fine and sophisticated and elegantly layered with dark red currants, black cherry and mulberry fruits.



VINTAGE INFORMATION

VINTAGE: 2011

WINEMAKER: Kevin Glestonbury

REGION: Eden Valley

VARIETAL COMPOSITION:
71% Cabernet Sauvignon - 29% Shiraz

HARVEST DATE: 8th - 14th April 2011

OAK MATURATION DETAILS:
Matured for 16 months in 40% new oak barrels (21% French barriques, 19% French hogsheads), 14%, 1 year old French hogsheads, balance in older French barriques & hogsheads.

ACIDITY: 6.3 g/l

PH: 3.55

CELLARING: For medium to long term cellaring, 5 - 10+ years.

