

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 2013

The grapes for FDR1A are sourced entirely from vineyards within the 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 handpicked and crushed to our 8 tonne open top stainless steel fermenters. The balance of the grapes were machine harvested and fermented in our larger static fermenters. The natural or 'wild' yeasts present on the grape skins initiated fermentation, cultured yeasts were then added to complete fermentation. The result is a wine with excellent depth of colour, richness and complexity. After draining and pressing off skins the wine was matured in a combination of French and Hungarian oak.

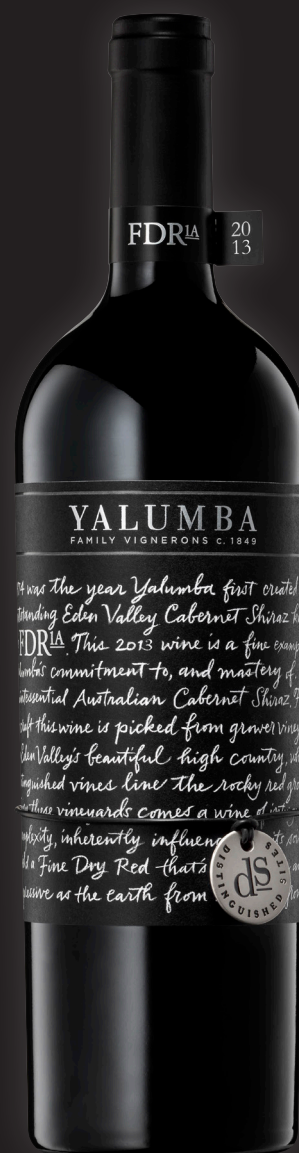
VINTAGE CONDITIONS

A drier than average winter, spring and summer, coupled with warmer temperatures through spring and summer, has produced lighter crops with smaller bunches and berries that are full of flavour. Although the summer was warm in Eden Valley, it was without extremes and the nights were quite cool, helping to maintain the freshness, aromatics and a pristine fruit profile.

TASTING NOTES

Expressive, alluring and elegant, dark cherry and red fruits meld with herbs, wild flowers, sandalwood and gravelly notes. The palate is mid-weight but filled with juiciness and suppleness supported by beautifully sculpted silky and ripe tannins. This is an elegant, yet very well structured wine.

Enjoy with medium rare rib eye, provencale butter, crisp onion rings and rocket, basil and flat-leaf parsley greens.



VINTAGE INFORMATION

VINTAGE: 2013

WINEMAKER: Kevin Glastonbury

REGION: Eden Valley

VARIETAL COMPOSITION:

70% Cabernet Sauvignon; 30% Shiraz

HARVEST DATE: 6th February – 14th March

OAK MATURATION DETAILS: Matured for 17 months in 32% new French oak barriques, Hungarian and French oak hogsheads, balance in one year and older French oak barriques, Hungarian and French oak hogsheads.

ACIDITY: 6.3 g/l

PH: 3.47

TOTAL SO₂: 100 mg/l

ALC/VOL: 13.5%

CELLARING: A wine to cellar for 10++ years.

VEGAN FRIENDLY

