

YALUMBA

The Menzies Coonawarra Cabernet Sauvignon 2006

Since its inaugural vintage in 1987, The Menzies, named after Sir Robert Menzies, politician and red wine enthusiast, has continued to grow in stature and quality.

Cabernet Sauvignon grapes used for The Menzies are estate grown at Yalumba's Coonawarra vineyard, an exceptional site in the heart of Coonawarra's legendary terra rossa strip.

Today, this premium Coonawarra Cabernet Sauvignon represents elegance of structure, finesse and longevity.



WINEMAKING / VITICULTURE

Menzies is made by small lot winemaking maintaining the integrity of each harvest parcel throughout vinification and maturation. The grapes are crushed to small static fermenters and the liberation of colour and tannin is controlled either by plunging the skins, irrigating the fermented wine over the cap or draining all the wine from the skins then flooding it back. Selected parcels were given extended skin contact before pressing. The majority of the oak the wine is matured in are French oak barriques although for this year some well seasoned new American oak hogheads were included. Once the bottling blend was finalised, the wine was given a further six months in oak to harmonise.

The colour displays deep red with crimson shades as the glass is tilted. The nose is powerful cool-climate Cabernet Sauvignon with notes of dark cherry, violets with a hint of sea-spray. The Menzies displays savoury nuances of pimento, cedar and briar which will evolve as this wine matures. The early fruit flavours and sweetness are quickly joined with substantial grainy tannins giving this wine length and presence. This Menzies Cabernet Sauvignon is a pleasure to drink now though it has been made for the long haul and will cellar excellently. Enjoy it with dishes that have rich dark sauces or a well ripened washed rind cheese.

VINTAGE CONDITIONS

The 2005-06 growing season at Coonawarra was very favourable with good rains filling the soils during winter and weather conditions allowing the vines to set a low to moderate crop of grapes. The lack of any heat spikes in February, combined with cool nights meant that the vines, under no stress, accumulated sugars quickly while retaining natural acid. Although low crops were set and the harvest early, Vintage 2006 has provided ripe grapes with full colour, lots of flavour and tannin balance.

For more information visit <http://www.yalumba.com>

VINTAGE INFORMATION

Vintage	2006
Region	Coonawarra
Winemaker	Peter Gambetta
Harvested	29th March to 8th April 2006
Treatment	Matured for 21 Months in in 54% new hogsheads (37% French, 17% American), 15% 1 year old French hogsheads & barriques, 25% 2 yr old French hogsheads & barriques, balance in older French hogsheads.
Alc/Vol	14%
Total Acid	6.7 g/L
pH	3.44
Cellaring	Medium to long term

