

YALUMBA

THE *Menzies*

2008 COONAWARRA CABERNET SAUVIGNON

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 PROCESS

The conditions during the 2007/2008 growing season were ideal with spring rains promoting optimal budburst and vine development. March saw above average temperatures which brought rapid colour and baumé accumulation but our team had the ability to respond quickly and harvest captured the grapes from the Menzies Vineyard in peak condition. It was a challenging vintage that was managed perfectly by our Viti- Vini team in Coonawarra and as such, the wine from the 2008 is unsurpassed in quality.

The colour displays deep red with crimson shades with a red crimson hue. The bouquet is powerful cool-climate Cabernet Sauvignon with notes of violet, briar, dark mocha couverture and a hint of dry leaf forest floor. On the palate, The Menzies is rich and full bodied showing bright, ripe fruits of cassis and dark berries with savoury plums, with sea-spray notes evident which are typical of The Menzies vineyard. The mid palate is full of structure and finishes with lingering powdery tannins. The 2008 Menzies Cabernet Sauvignon is a pleasure to drink now though it has been made for the long haul and will cellar excellently.

VINTAGE INFORMATION

WINEMAKER : Peter Gambetta

HARVEST DATE : 15th & 26th March, 2008

ALC/VOL : 14.5

pH (UNITS) : 3.63

TOTAL ACIDITY: 6.4 g/L

OAK : Matured for 22 months in 47% new French hogsheads & barriques, 15% 1 year old American hogsheads & French oak barriques, with the balance in older French barriques.

CELLAR : Enjoyable now and for at least to fifteen years from vintage.

CUISINE : Enjoy it with full flavoured red meat dishes such as duck and wild mushroom paparadelle.

