

# YALUMBA

THE *Menzies*

## 2010 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.*

### **WINEMAKING PROCESS**

First planted in 1975, The Menzies is our sole Coonawarra vineyard in the heart of the Coonawarra terra rossa country. The defining terroir difference between the vineyard comes from the soils. Red sandy loam over limestone, classic Cabernet Sauvignon dirt.

This wine is made by small batch winemaking practices to protect the integrity of each 8 tonne harvest parcel. The majority of the wine has been matured for 18 months in French oak barrels, both barriques and hogshead with the new oak component held at 49%.

### **TASTING NOTES**

The 2010 vintage was outstanding in the Coonawarra, it is certainly one to collect. The Menzies 2010 displays intense violet florals and cigar box on the nose, with a full bodied palate of rich cassis blackcurrant fruit and dark berries.

Vegan & Vegetarian friendly.

### **VINTAGE INFORMATION**

WINEMAKER : Peter Gambetta

HARVEST DATE : 24<sup>th</sup> March – 9<sup>th</sup> April 2010

ALC/VOL : 14.5%

pH (UNITS) : 3.58

TOTAL ACIDITY: 6.6 g/L

TOTAL SO<sub>2</sub>(MG/L): 82

OAK : Matured for 18 months in 48% new French hogsheads & barriques, 1% new American hogsheads, 8% 1 year old American, French & Hungarian hogsheads & French barriques, balance in older American, French & Hungarian hogsheads & barriques.

CUISINE : Enjoyed with full flavoured red meat dishes.

