

Y A L U M B A

# 2010 *The Signature* Cabernet Sauvignon and Shiraz

*the signatory / jane ferrari*

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## **The Wine:**

A seductively aromatic wine, this is one of the very best Signatures. Opening with very cool, bright and almost fresh menthol aromas that merge with red currant fruits, tobacco leafy notes and cedary spices all supported with fine violet and cherry florals.

With classic Signature structure showing brightness of fruit that compliments the mid palate richness and texture, a perfectly balanced wine with acidity and fine mouth coating tannins. Long and persistent, the wine combines concentration, elegance and fruit purity.

## **Vintage:**

The 2010 growing season began well with good periods of winter and spring rainfall, combined with periods of warm to hot spring weather. Unfortunately very windy conditions prevailed during the flowering period which effected the berry formation of all varieties and subsequently caused low crops to be set. However, as the vines had grown sound healthy canopies, the low crops that remained, managed to ripen to full flavour ripeness, generally some 2 to 3 weeks earlier than normal.

In 2010, despite the low crops, the Barossa region produced some excellent aromatic parcels, particularly of Cabernet Sauvignon.

## **Winemaking:**

All parcels of fruit were fermented separately in either 8 tonne open fermenters or 6 tonne static potter fermenters. Indigenous or 'wild' yeasts, naturally present on the grape skins were allowed to initiate the alcoholic fermentation. Cultured winery yeasts are then added to ensure that the fermentation is fully complete. These 'wild' ferments have helped contribute individual complexities to the wine, creating richness and fine textures.

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## **Accolades:**

3 Trophies, 6 Gold, 7 Silver

BAROSSA 2012 (14 Dry Red blends, Shz/Cab or Cab/Shz, 2011 & older)

The Vintners Bar & Grill Trophy for Best Dry Red, Shiraz & Cabernet Sauvignon Blends, Class 14

The Rod Schubert Trophy for Most Outstanding Barossa Red Table Wine, Premium Classes

The Phil Hoffmann Wine Business Traveller Trophy for Most Outstanding Barossa Table Wine, Premium Classes.

Matured for 20 Months in 35% new French Hogshead and Barriques with the balance in 2, 3 and 4 year old French, Hungarian and American Hogsheads.

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**Harvested:** Feb. & March 2010

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**PH:** 3.57

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**Total Acid:** 7g/L

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**Food:** Savour with a trio of French cheeses like Cantal, Saint Agur and Pont l'Eveque.

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**Cellaring:** A wine with great cellaring potential of 15++ years.

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**Bottling date:** 1 March 2012

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52% Cabernet Sauvignon ex Barossa Valley 46%, Eden Valley 6%

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48% Shiraz ex Barossa Valley 45%, Eden Valley 3%

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**Winemaker:** Kevin Glestonbury

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Vegan and vegetarian friendly

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[www.yalumba.com](http://www.yalumba.com)