

# YALUMBA

## The Cigar 2008

*Yalumba Coonawarra Estate 'The Menzies' vineyard is in the heart of the Coonawarra terra rossa country. 'The Cigar' is Yalumba's newest wine released from 'The Menzies' vineyard. This wine is named after the unique Cigar-shaped strip of rich red terra rossa soil. Having established The Menzies Vineyard in 1987, Yalumba is fortunate to be a part of this iconic region and salutes its pioneers and those privileged to inherit its future.*



### WINEMAKING / VITICULTURE

Vines from Yalumba's Coonawarra Estate were planted in 1975 and 1994, with the younger plantings tending to be sourced for Yalumba The Cigar.

Like its elder sibling Yalumba The Menzies, Yalumba The Cigar is made through small lot winemaking techniques. The grapes are crushed to small static fermenters and, once the fermentation commences, the temperature is allowed to peak early at 30°C, then given more control around 20°C. This ensures good extraction of colour and tannin. The grapes stay on skins for around seven days, though some tanks are given extended skin contact before pressing. The wine is matured for 16 months in mainly French oak hogsheads.

Deep magenta in colour with a nose of full intensity, the Cigar 2008 is a brooding wine showing leather, dark chocolate and high tones of cassis and jujube fruit pastilles. The palate surprises as it is not the brute the nose suggests. It is a medium bodied wine with fruit flavours of dark cherries and blackberries. The tannins are silky smooth and act in harmony with the fruit for a lingering finish.

Food: Roast Duck with all of the trimmings

### VINTAGE CONDITIONS

Conditions during the 2007/2008 growing season were ideal with spring rains promoting budburst and vine development. Continuing dry conditions gave low disease pressure and our vines produced low yielding crops with no ill effects from the previous season's frost. March brought intense heat conditions which brought rapid colour and baume accumulation so harvesting the high quality fruit from the Menzies Vineyard became the priority. It was a challenging vintage that was well met by our Coonawarra viticultural team and outstanding wines have been the result.

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

### VINTAGE INFORMATION

Vintage	2008
Region	Coonawarra
Winemaker	Peter Gambetta
Harvested	15th to 29th March 2008
Treatment	Matured for 16 Months in new French Oak Hogheads (14%), one year old French & Hungarian Oak Hogheads (8%), balance in older French oak Hogheads & Barriques and American oak Hogheads
Alc/Vol	14%
Total Acid	6.6 g/L
pH	3.5
Cellaring	Now to 15 years

