

YALUMBA

The Cigar 2009

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

The Menzies, our sole Coonawarra vineyard, is in the heart of the Coonawarra terra rossa country. The defining terroir difference between the vineyards comes from the soils - most of our vineyard soil is red sandy loam over limestone - classic full-bodied red dirt.

Like its elder sibling Yalumba The Menzies, Yalumba The Cigar is made through traditional 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 at around 20°C. This ensures good extraction of colour and tannin. The grapes stay on skins for approximately seven days, though some tanks are given extended skin contact before pressing. The wine was matured for 14 months in mainly French oak hogsheads.

Yalumba The Cigar Cabernet Sauvignon 2009 is crimson red with an aroma that fills the senses. There are floral high tones of violets and lavender underscored by bass notes of cherries and dark chocolate. The wine is bright with fresh red fruits such as cherries and currants sweeping the palate followed by the melted chocolate texture of the soft tannins. The finish lingers pleasantly. Try with a plate of charcuterie or antipasto. Suitable for vegans and vegetarians.

VINTAGE CONDITIONS

Coonawarra had lower than average rainfall during winter though the soils had adequate moisture at budburst giving the vines a good start to the growing season. Due to wind, fruit set in November was poorer than hoped for in a Cabernet Sauvignon and crop levels were low. January had a short burst of heat but our vines survived well. Conditions were temperate through to harvest and the grapes came off evenly at full ripeness.

WINEMAKER COMMENTS

Gold - 2011 Adelaide Wine Show, Class 23

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

VINTAGE INFORMATION

Vintage	2009
Region	Coonawarra
Winemaker	Peter Gambetta
Harvested	3 to 22nd April, 2009
Treatment	Matured for 14 Months in new French oak Hogsheads & Barriques (14%), one year old French oak Hogsheads & Barriques, American & Hungarian oak Hogsheads (15%), with the balance in older French oak Hogsheads & Barriques & American oak Hogsheads.
Alc/Vol	14.5%
Total Acid	6.3 g/L
pH	3.59
Cellaring	The wine will grow in complexity over the next 8 years and would be enjoyed for longer.

