

# YALUMBA

## The Cigar 2010

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

Like our estate wine The Menzies, 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 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.

Yalumba The Cigar 2010 is deep crimson red in colour with purple highlights. The nose is classic Cabernet Sauvignon showing cedar notes, hints of clove and briar, dark berry compote predominately cassis and blackcurrant. The first impression of the wine on the palate is that it is medium bodied, but it quickly builds to give a more substantial impression. The palate shows bright red fruits and includes rosehip and cassis, which lingers with a textured tannin finish. Try with char-grilled beef shaslick.

### VINTAGE CONDITIONS

Rainfall was above average through winter and early spring so the growing season opened with water-filled soils. Good shoot growth was spurred along by regular showers. Fruit set was even and quick due to a warm spell during flowering, resulting in a moderate cropping level being set. Conditions from December to February were temperate with warm days and cool nights; the grapes ripened steadily and were harvested early at full ripeness. An excellent vintage.

### WINEMAKER COMMENTS

Silver - 2012 Sydney Wine Show, Class 53

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

### VINTAGE INFORMATION

Vintage	2010
Region	Coonawarra
Winemaker	Peter Gambetta
Harvested	23rd March to 15th April
Treatment	Matured for 18 months in new French oak hogsheads and barriques (27%), new American oak hogsheads (3%), one-year-old French oak barriques, American and Hungarian oak hogsheads (11%), balance in older French and American oak hogsheads and barriques and Hungarian oak hogsheads
Alc/Vol	13.5%
Total Acid	6.2 g/L
pH	3.54
Cellaring	The wine will easily age for at least ten years and be at its best in 2016-17

