

# YALUMBA

## THE *Cigar*

### COONAWARRA 2011

*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 PROCESS**

Similar to our estate wine Menzies, "The Cigar" is made through traditional small lot winemaking techniques. The grapes are crushed to small static fermenters and as 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 was matured for 16 months in mainly French oak hogsheads and barriques; 25% of them new.

This wine shows an intense complex bouquet of cherries and dark chocolate. There is lavender perfume and a touch of dried sage. The palate is typical of Menzies "The Cigar" wines, opening with a burst of plush ripe fruit reminiscent of mulberry compote. These fruit characters build the wine in the mid palate where they are met with a complex hint of ironstone. The 2011 "The Cigar" offers great length and the wine finishes with fruit and fine emery tannins.

#### **VINTAGE INFORMATION**

CELLAR : 10 years and be at its best in 2016-17.

pH (UNITS) : 3.57

TOTAL SO<sub>2</sub> (MG/L) : 116

LABEL ALCOHOL : 13.5

TOTAL ACIDITY: 6.1

A suggested food pairing: Slow cooked beef short ribs.

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

