YALUMBA
FAMILY VIGNERONS c. 1849

Yalumba has long had a mandate to craft exceptional quality wines that are accessible to wine lovers around the world. With this in mind, we set out to create younger siblings for two of our Rare & Fine stalwarts. Youthful interpretations of our beloved Rare & Fine wines that showcase the exceptional fruit to be found in their homes of the Barossa and Coonawarra, respectively. Thus Yalumba The Cigar Cabernet Sauvignon is born.

THE Cigar
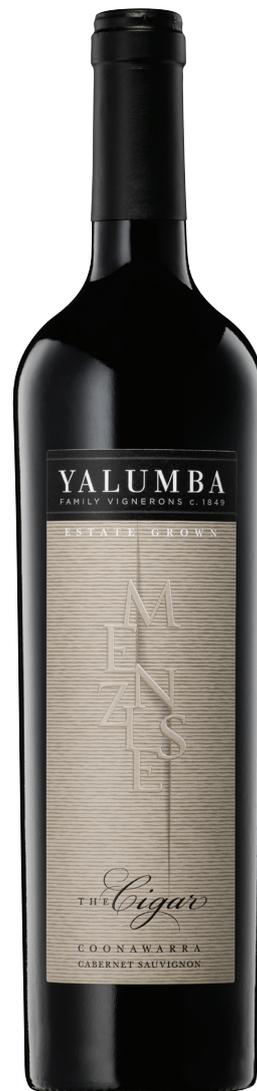
CABERNET SAUVIGNON 2012

VINTAGE CONDITIONS

Good winter rains replenished soil moisture level and an early burst of warm weather initiated bud-burst a few weeks earlier than normal. Shoot growth proceeded rapidly and the early head start was maintained through November and December. January and February were dry so our winemaker and vineyard manager had few concerns and held high expectations for the vintage. Their hopes were realised and the grapes reached full ripeness and maturity easily. Harvest was completed by March 30.

WINEMAKING/VITICULTURE

Yalumba The Cigar is made through traditional small lot winemaking techniques.The grapes are crushed to small static fermenters, ensuring 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 22 months in mainly French oak hogsheads and barriques; 28 per cent of them new.

TASTING NOTES

This wine has a full nose with intense savoury blackcurrant fruit and cherry ripe highlights. The wine's palate shows a warmer vintage and opens with cassis and ripe cherries. There are layers of plum and cherry fruit entwined with middle weight tannins, giving a lengthy savoury textured finish.

WINEMAKER: Peter Gambetta
TOTAL ACIDITY (G/L): 6.1
PH (UNITS): 3.51
OAK: Matured for 22 months in predominantly French oak hogsheads, 28% new oak. The balance being older French and American hogsheads and barriques.
FOOD MATCH: Roast leg of lamb

Vegan and vegetarian friendly

II
SECOND GENERATION