

YALUMBA

FAMILY VIGNERONS C. 1849

Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown.

THE CIGAR CABERNET SAUVIGNON 2013

The Cigar; a name coined by Coonawarra Vignerons to describe the unique cigar-shaped strip of rich red terra rossa soil. Home to some of Australia's most famous vineyards, the secret of Coonawarra lies in the intimate bond between the terra rossa soil, limestone layers, pure artisan water and a long cool ripening season. Fortunate to be part of this iconic place, Yalumba salutes the region's pioneers and those privileged to inherit its future.

WINEMAKING

The grapes for The Cigar 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 at around 20°C. This ensures good extraction of colour and tannin. The grapes stay on skins for around seven days, with some tanks given extended skin contact before pressing.

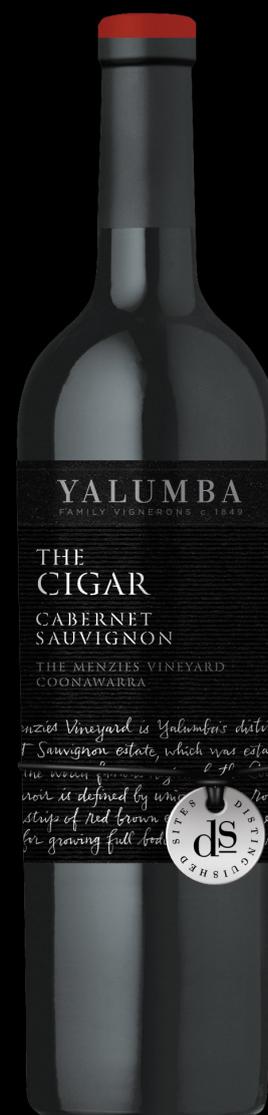
VINTAGE CONDITIONS

2013 was an excellent vintage; it was preceded by good rains filling the soils over the winter months and mild conditions during spring flowering giving it a good even set of berries. The warm conditions continued through harvest allowing the winemakers to pick ripe grapes at ideal colour, flavour and tannin.

TASTING NOTES

This wine is plum red in colour and medium to full depth in hue. The bouquet shows bright cherry, chocolate and musk fruit aromas supported by savoury cedar oak. The palate is vibrant with blueberries and rhubarb balanced by choc-mint with the tannins having mouth-filling praline texture. The finish is long and lingering.

Enjoy with barbecued lamb loin chops.



VINTAGE INFORMATION

VINTAGE: 2013

WINEMAKER: Peter Gambetta

REGION: Coonawarra

HARVEST DATE: 14th - 27th March

OAK MATURATION DETAILS:

Matured for 18 months in new French oak barriques, French and Hungarian oak hogsheads (26%), one year old French oak barriques and Hungarian oak hogsheads (10%), balance in older French and American hogsheads and barriques.

ACIDITY: 6.4 g/l

pH: 3.53

SO₂: 78 mg/l

ALC/VOL: 14.5%

CELLARING: Will cellar for between 12 and 15 years.

