



## YALUMBA

### BAROSSA SHIRAZ 2017

With 170 years of unbroken independence, Yalumba continues to make wine at its founder's home estate under direction of the same family today. Samuel's Collection honours Yalumba's founder Samuel Smith, his spirit of independence and conviction to invest in the land and make great wine.

#### VINTAGE CONDITIONS

The growing season began with a wet winter and spring, providing plenty of water throughout the root zone for the vines to access. Spring and early summer temperatures were mild and below average, resulting in a long, even ripening period. Warm, dry days with cool nights during late summer and autumn were ideal for grape growing, producing grapes with a richness and purity of fruit, balanced with concentration of flavour.

#### VITICULTURE & WINEMAKING

The wild yeasts present on the grape skins were allowed to initiate fermentation and then cultured winery yeasts were added to complete the process. Different fermentation options allowed us to optimise each individual batch and promote excellent colour, richness and texture. Matured for 10 months in 15% new French, Hungarian and American hogsheads, barriques & octaves, and the balance in old octaves, hogsheads and barriques. The result is a wine with excellent depth of colour and a rich generosity.

#### TASTING NOTES

A moreish Barossa Shiraz that is approachable, full-bodied and fleshy. Deep and brooding with aromas of dark fruits, red spices, anise and ripe cherries, the palate flows with even texture towards a soft finish.

Enjoy with sweet potato and black bean burgers or a lamb roast with all the trimmings.



ALCOHOL: 14.5%  
TOTAL ACIDITY (G/L): 6.1  
PH (UNITS): 3.63  
TOTAL SO<sub>2</sub> (MG/L): 80  
WINEMAKER: KEVIN GLASTONBURY

**SAMUEL'S COLLECTION**