

YALUMBA

FAMILY WINEMAKERS 1849



COONAWARRA CABERNET SAUVIGNON

2015

Since 1987, the Hill-Smith family have purchased fruit from this vineyard and in 1992 counted themselves amongst those fortunate enough to own a vineyard upon the famous terra rossa soil over limestone. Experimentation, innovation, minimalist intervention and small batch winemaking has resulted in The Menzies' reputation as a wine of longevity, elegance and structure.

TERROIR & SITE

In the heart of Coonawarra, the vineyard site is reasonably level, with the defining terroir difference coming from the soils. Our soil is red sandy loam over limestone, which is classic Cabernet Sauvignon dirt. Most of the vines for Yalumba The Menzies 2015 were planted in 1975 and are trellised tall with wide rows. Bunches are usually small with small berries giving a concentration that favours the creation of full bodied reds.

VINTAGE CONDITIONS


A wet winter replenished soil moisture followed by a warm spring and summer. These mild conditions encouraged vine growth and advanced flowering by two weeks earlier than average. Dry conditions throughout December and January kept the bunch and berry size small. The fruit was harvested with excellent concentration of colour, flavour and tannins.

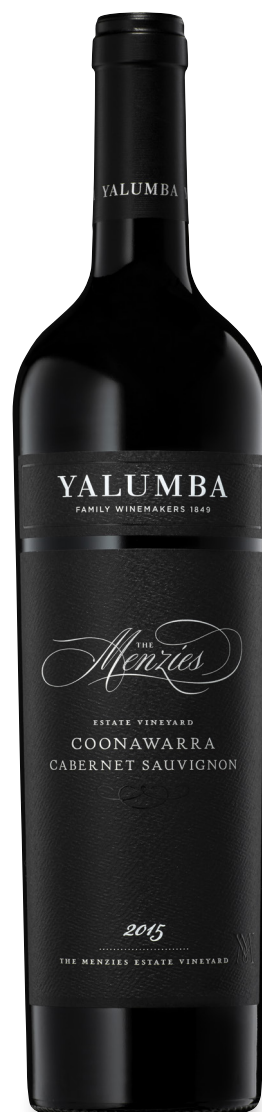
WINEMAKING

The grapes were crushed to small static fermenters where the liberation of colour and tannin is controlled either by plunging the skins, irrigating the fermenting wine over the cap or draining all the wine from the skins then flooding it back. Selected parcels are given extended skin contact before pressing.

TASTING COMMENTS

Dark cherry red with a crimson hue. Elegant and inviting aromas of cedar and chocolate combine beautifully with rich, ripe cassis and violets. Sublime tannins give the drinker an insight into the ageability of this wine. Excellent drinking now and it will continue to evolve and delight. Decant and enjoy with char-grilled rib eye on the bone or porcini risotto.

 A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.



WINEMAKER:	Natalie Cleghorn
HARVESTED:	26th March to 2nd April
TREATMENT:	Matured for 21 months in 30% new French and Hungarian hogsheads and French barriques, balance in 1 year and older American, French and Hungarian hogsheads and barriques.
ALC/VOL:	13.5%
pH:	3.58
TOTAL ACID:	6.2 g/l
SO ₂ :	104 mg/l
CELLARING:	Enjoyable now or cellar for twelve to fifteen years.

