$\overline{\mathbf{Y}}$ $\overline{\mathbf{A}}$ $\overline{\mathbf{L}}$ $\overline{\mathbf{U}}$ $\overline{\mathbf{M}}$ $\overline{\mathbf{B}}$ $\overline{\mathbf{A}}$

The Scribbler 2009

This Cabernet Sauvignon & Shiraz wine draws on the strong heritage and unmatched diversity found in Australia's most celebrated wine region, the Barossa.

'The Scribbler' pays homage to one of Yalumba's most renowned wines 'The Signature' Cabernet Sauvignon & Shiraz, made continuously since 1962. 'The Scribbler' re-enforces our dedication to this wine style and celebrates its provenance to Barossa.



WINEMAKING / VITICULTURE

Select parcels of Cabernet Sauvignon and Shiraz grapes were hand-picked and crushed to open top stainless steel fermenters. The balance of the vineyards were machine harvested and fermented in our larger static fermenters. The natural yeasts present on the grape skins were allowed to initiate the sugar fermentation before cultured winery yeasts were added. The result is a wine with excellent depth of colour, richness and complexity.

A deep crimson red, The Scribbler 2009 shows excellent concentration and lift on the nose, with redcurrant fruits, spices and licorice complementing fresh floral aromatics of herbs and mints. This is a densely weighted wine with blackcurrant fruit and dark berries. The Shiraz is again nicely layered within a tightly integrated and beautifully structured Cabernet Sauvignon palate. Perfect to drink now, but will certainly cellar well over the next five to 10 years. Pair with Beef Wellington. Also suitable for vegans and vegetarians.

VINTAGE CONDITIONS

2009 was an excellent year for both Cabernet Sauvignon and Shiraz in the Barossa region. Good rainfall was recorded during the 2008/09 growing season, replenishing the sub surface soil moisture. This proved invaluable as spring and early summer experienced extremely dry conditions. However, good rainfall during December again replenished the soil, proving critical for the survival of the vineyards during the heat of late January and early February. Both Cabernet Sauvignon and Shiraz thrived in these conditions and were able to fully ripen throughout early February to late March, producing wonderfully aromatic and even fruited wines.

For more information visit http://www.yalumba.com

VINTAGE INFORMATION

Vintage	2009
Region	Barossa
Winemaker	Kevin Glastonbury
Harvested	February 19 to April 6, 2009
Treatment	Matured for 19 months in 22% new oak barrels, with the balance in one to three year old American, French and Hungarian barrels.
Alc/Vol	13.5%
Total Acid	6.3 g/L
рН	3.53

