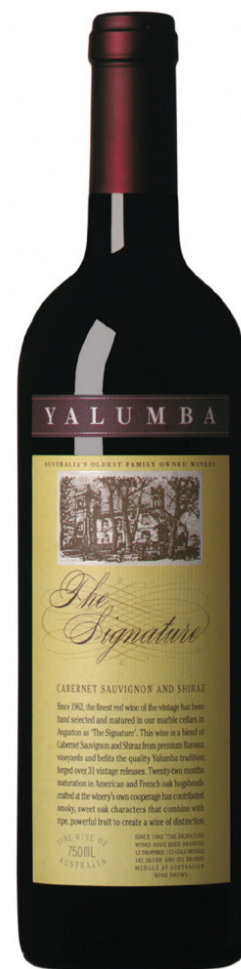


YALUMBA

The Signature Barossa Cabernet Sauvignon Shiraz 2008

Beginning with the 1962 vintage, 'The Signature' wines of Yalumba have saluted the very best of the vintage. They also have acknowledged the skills and dedicated service of people who have enhanced the traditions and culture of Yalumba.

The Cabernet Sauvignon (56% - ex Barossa Valley 39%, Eden Valley 17%) Shiraz (44% - ex Barossa Valley 42%, Eden Valley 2%) blend is a distinctively Australian style, and The Signature has set the benchmark for this iconic style, drawing heavily on Yalumba's great Barossa resource of Cabernet Sauvignon and Shiraz vineyards. Deep and intense - a wine made for longevity, very much "The Signature" style.



WINEMAKING / VITICULTURE

All parcels of fruit were fermented separately in either 8 tonne open fermenters or 6 tonne static potter fermenters. Indigenous or 'wild' yeasts, naturally present on the grape skins were allowed to initiate the fermentation. Cultured winery yeasts were then added to complete the fermentation. These 'wild' ferments have helped contribute to the individual complexities of the wine, creating richness and fine textures.

The Signature Barossa Cabernet Sauvignon Shiraz 2008 is dark red with purple hues. The aroma shows characters of sweet spices, cedary earth and tar, and dusty berries. The palate has a rich Cabernet Sauvignon mouthfeel with dark curranty Shiraz mid palate tannins. The finish is very persistent, combining great power with elegance. The palate shows structure with great ageing potential.

Try with Beef Wellington.

VINTAGE CONDITIONS

The 2008 vintage was a time of extremes. Although it was very dry going into the harvest period, the Barossa region had received good winter rains and the vines were looking healthy and fresh. As February progressed the weather remained dry, mild and stable, and the evenings were relatively cool. On the 10th March a record heat wave commenced, but luckily most of the Barossa Cabernet Sauvignon and Shiraz fruit was in the winery, with the last few blocks ready to be harvested quickly before any adverse effect was seen. The result was a wonderful year for The Signature.

PRESS REVIEW / AWARDS

2012 Sydney International Wine Competition - Blue-Gold, Top 100
2011 Adelaide Wine Show, Silver, Class 43
Silver - 2011 The Great Australian Red Competition.

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

VINTAGE INFORMATION

Vintage	2008
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	21st February to 25th March 2008
Treatment	Matured for 20 months in 30% new hogsheads and barriques - American (18%), French (10%), Hungarian (2%); 22% 1-year-old barrels - French (14%), American (7%), Hungarian (1%); balance in older American and French hogsheads
Alc/Vol	13.5%
Total Acid	6.5 g/L
pH	3.48
Cellaring	Will continue to improve in the cellar, 10+ years

