

# YALUMBA

australia's oldest family owned winery

## cabernet sauvignon

2010

south australia

### *The Y Series*

The Yalumba Y Series of quality wines salutes our proud history of viticulture and winemaking in South Australia. Significantly, the individual icons on each label reflect the labours, inventive thinking and aspirations of all at Yalumba.

This Cabernet Sauvignon depicts the scarecrow, our 'guardians of abundance', who keep a watchful eye over our ripening grapes and our community during the Barossa Vintage festival.

#### **WINEMAKING / VITICULTURE**

Fruit for the Y Series Cabernet Sauvignon was sourced from the quality South Australian Cabernet vineyard regions of Wrattenbully and Langhorne Creek.

The grapes were fermented in static potter and rotary fermenters. Warm temperatures at the onset of fermentation, and also three to five days post ferment maceration, has helped extract soft fleshy tannins and build wine structure.

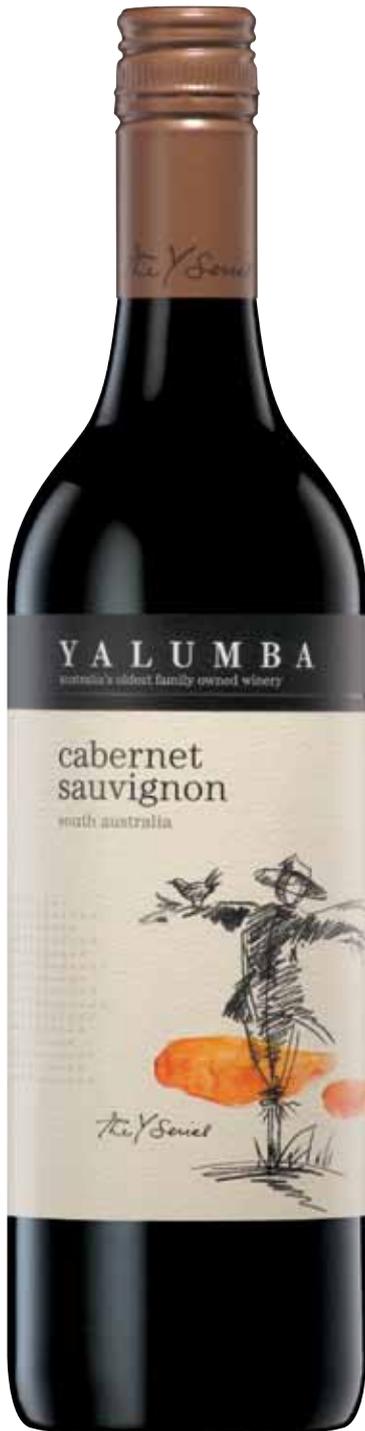
#### **WINEMAKER COMMENTS**

Vintage 2010 was another successful harvest for Cabernet Sauvignon. Good rainfall was recorded over much of South Australia during the winter and spring. Shoots were slow to grow at first due to the cool conditions but the weather cleared in November and remained dry for the rest of the growing season. A dry, even few months during the ripening period in February and March meant we were able to pick Cabernet Sauvignon grapes with maximum flavour.

A dark scarlet with purple hues, this wine exhibits classic varietal aromas of crushed blackcurrants, violets and mint leaf, which are enhanced by hints of dusty French oak, tobacco leaf and cinnamon. A full bodied and rich wine on the palate, the Y Series Cabernet Sauvignon shows classical flavours of mint leaf and blackcurrant with hints of chocolate. Balanced ripe tannins parade across the palate, leading to a long and persistent finish.

#### **VINTAGE INFORMATION:**

VINTAGE:	2010
REGION:	South Australia
WINEMAKER:	Andrew La Nauze
HARVESTED:	March & April 2010
ALC/VOL:	13.5%
TOTAL ACID:	5.8%
pH:	3.66%
Vegetarian and Vegan Friendly	



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