



Yalumba Rare & Fine

THE SIGNATURE CABERNET SAUVIGNON & SHIRAZ 2018

Each vintage of The Signature is named in honour of an individual who has made a significant contribution to the culture and traditions of Yalumba. It is with great pleasure we present our 2018 vintage to Nick Waterman. In 2003, Nick started work as the GM of Negociants Australia and was appointed our Managing Director in 2015. "I have tried to add structure and strategy to the existing strong culture, a bit like the perfect Cabernet and Shiraz."



VINTAGE CONDITIONS

A wet winter set the vines up for a healthy start to the season. Spring was drier than average and the vines responded quickly; growing and flowering well and setting a good number of bunches. Summer saw warm, dry days with cool nights ripening the grapes and maintaining freshness and natural acidity. The balmy Indian summer of early March helped complete the ripening of these perfectly balanced and flavoured grapes.

TERROIR/PROVENANCE/REGION

The Cabernet Sauvignon was sourced from four vineyards in the Barossa Valley. The diversity of our vineyard selection provides the rich, lifted Cabernet Sauvignon aromatics and palate structure for which The Signature is renowned. The Shiraz comes from vineyards of varying age, with the oldest planted in 1945. These blocks are of sandy loam, featuring yellow sand and ochre clay over red clay. The combination of these Barossa Valley blocks provides a Shiraz with sweetness, fullness, depth and layers of complexity.



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.

TASTING NOTES

An impressive star of the 2018 vintage. Medium deep, dense, red in colour. Cool, fresh aromas of perfumed mints, blueberry, small red berries and red spicy cedar notes. Some leafy aromatics appear as the wine opens up over time. A refined and complex palate that is delightfully fresh with seamlessly integrated oak. Generous red berry fruit is wrapped in finely honed tannins. A medium to full bodied wine with a long, flowing tannin profile. A very refined Signature.

FOOD PAIRING

Slow cooked beef fillet, potatoes, charred beetroot and horseradish or a West Indian spiced aubergine curry.

WINEMAKER	Kevin Glastonbury
HARVESTED	23 February - 27 March 2018
REGION	54% Barossa Cabernet Sauvignon 46% Barossa Shiraz
TOTAL ACIDITY	6.3 g/L
PH	3.58
SO2	112 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 21 months in 33% new French barriques, American and Hungarian hogsheads, balance in older French, Hungarian and American barriques and hogsheads.
CELLARING	Enjoyable now or will cellar for 15+ years.



RARE
Fine