



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Region: Coonawarra
Country: Australia

Yalumba Samuel's Collection Sanctum 2019

WINE DESCRIPTION

Yalumba's Menzies Estate Vineyard lies in the heart of Coonawarra on the famous terra rossa soil over limestone. This valuable patch of land is the holy grail of all Cabernet purists; just 2 kilometres wide and 20 kilometres long, with soil vivid red in color. For more than 30 years Yalumba has made wines of excellence with grapes from this vineyard, earning its place in the inner Sanctum of Coonawarra.

The growing season was one of the wettest on record. The high soil moisture levels combined with a cooler than average spring and early summer gave the vines a slow, steady growing season. The long cool ripening period delayed picking by two to four weeks, rewarding patience with wines showing lovely flavors and tannins.

The grapes were crushed into small static fermenters and fermented at cooler temperatures to ensure good extraction of color and tannin whilst treating the wine gently. Select parcels stayed on skins for ten days to allow gentle extraction of flavor and color.

TASTING NOTES

Deep crimson in color. Full, intense aromas of blueberries, violets, Satsuma plum, briar and nuances of French oak. The palate is rich and vibrant, bursting with fresh and intense red and blue fruits. Structured and full, the mid palate is textured with tannins that are fine and long. This Cabernet is made to drink now, but it will continue to open and improve, showing its heritage with short to mid-term cellaring.

FOOD PAIRING

Enjoy with medium rare venison back strap and potatoes, or roasted butternut risotto.

WINEMAKING & AGING

Type of aging container:	Barriques and Hogsheads
Type of oak:	French and Hungarian
Length of aging before bottling:	4 Months
Total SO ₂ :	56 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.53
Acidity:	5.79 g/L