



PRODUCER PROFILE

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

Yalumba Rare & Fine The Caley 2012

WINE DESCRIPTION

The Caley has been sourced from three outstanding vineyards of the Coonawarra and Barossa regions and is a blend of Cabernet Sauvignon and Shiraz.

The Ming D block of the Yalumba Coonawarra vineyard provides 52% of the Cabernet Sauvignon of the blend. This 2.7ha plot planted in 1992 with two clones of Cabernet Sauvignon selected for structure and depth of flavour. The Shiraz is sourced from the Burgemeister "Linke Block" between Nuriootpa and Angaston. The soil is a red brown earth in the Light Pass loamy fine sand family. There is also a component that comes from the 1971 Yalumba Horseshoe Block in Eden Valley

The Cabernet Sauvignon and Shiraz parcels were fermented separately in open fermenters. Indigenous or 'wild' yeasts, naturally present on the grape skins, initiated the fermentation to contribute complexity, richness and fine texture. Cultured winery yeasts were then added to complete fermentation. Gentle plunging and pulsing of the skins was undertaken to achieve the right balance of color, tannin and phenolic extraction. Matured for 22 months in a mix of 31% new French barriques and hogsheads, 22% one-year old French barriques and the balance in older French barriques and hogsheads. After bottling, the wine was cellared for a further 36 months and released in 2017.

TASTING NOTES

Deep garnet red in color, fruit is at the core of the bouquet, all red and black currants – overlaid with savoury herbs, green spices, cedar and pipe tobacco. The palate is of sophisticated precision with a refined line. Long and textured it captures the concentrated flavours and presents them with a silken grace. Under all that supple, fleshy muscle, the wine has a strong spine, structured to last and last.

FOOD PAIRING

Slow roasted rack of veal, rubbed with sea salt, rosemary and garlic, served with roast potatoes and chargrilled brussel sprouts.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Terra Rossa and Limestone/red brown loam
Elevation:	50-1,100 feet
Average Wine Age:	40 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	79% Cabernet Sauvignon, 21% Shiraz
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques and Hogsheads
Age of aging container:	22 months
Type of oak:	French
Length of aging before bottling:	23 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	14.1%
pH level:	3.6
Residual sugar:	0.7 g/L
Acidity:	6.7 g/L