



## PRODUCER PROFILE

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

## Yalumba Distinguished Sites The Cigar 2015

### WINE DESCRIPTION

The Cigar; a name coined by Coonawarra Vignerons to describe the unique cigar-shaped strip of rich red terra rossa soil. Home to some of Australia's most famous vineyards, the secret of Coonawarra lies in the intimate bond between the terra rossa soil, limestone layers, pure artisan water and a long cool ripening season. Fortunate to be part of this iconic place, Yalumba salutes the region's pioneers and those privileged to inherit its future.

Mid-winter rains filled the soils and replenished the aquifer. A dry, warm spring advanced flowering by two weeks earlier than average. Yields were moderate due to lower bunch numbers. Dry conditions throughout December and January kept berry size small so the fruit had excellent concentration of colour, flavour and tannin when harvested.

The grapes for The Cigar are crushed into small static fermenters, and as the fermentation commences, the temperature is allowed to peak early at 30°C, then given more control at around 22°C. This ensures good extraction of colour and tannin. The grapes stay on skins for around seven days, with some tanks given extended skin contact before pressing.

Matured for 14 months in new French oak barriques and hogsheads (26%), one year old French oak barriques (11%), balance in older French and Hungarian oak.

### TASTING NOTES

Deep red to crimson in colour. An aromatic display of Satsuma plum, licorice allsorts, and heady violets. There are nuances of sea spray combined with a melange of dark berries. The palate is rich and supple, showing great depth. Dark blueberry fruits are complemented by a savoury mid palate, showing tapenade and dried herbs. There are lovely bitter chocolate tannins and the recognisable structure that Coonawarra Cabernet Sauvignon is famous for.

### FOOD PAIRING

Enjoy with barbecued lamb loin chops or mushroom, tomato & basil lasagne.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Menzies Vineyard
Soil composition:	Terra Rossa and limestone
Elevation:	150 feet
Average Wine Age:	20 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques and Hogsheads
Type of oak:	French and Hungarian
Length of aging before bottling:	14 months

### ANALYTICAL DATA

Alcohol:	14.1%
pH level:	3.5
Acidity:	6.3 g/L