



## PRODUCER PROFILE

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

## Yalumba Rare & Fine The Octavius 2015

### WINE DESCRIPTION

Signifying Yalumba's commitment to Barossa Shiraz, this is a truly individual wine, handcrafted, handmade and matured in fine French oak and Yalumba coopered American octave barrels. These unique barrels, which offered inspiration for the wine's name, are just one of the many harmonious components in the symphony that is Yalumba The Octavius Shiraz.

Sourced 61% from Eden Valley and 39% from Barossa Valley with an average vine age of 100 years. The Eden Valley Shiraz provides the exotic aromatics and seamless palate structure, while the Barossa Valley Shiraz provides richness, density and concentration.

The growing season began with consistent rainfall throughout winter. Spring remained warmer and drier than average and although bunch and berry size was reduced the vines were off to a healthy start. The reduced berry and crop size has produced grapes of great aromatics and flavour. A long and relatively mild summer with quite cool nights helped to retain acidity and pristine fruit flavours in the Shiraz. Matured for 22 Months in 21% new French and American oak Octaves, balance in older French Barriques, Hogsheads and American Octaves.

### TASTING NOTES

A very deep red in colour. Vibrant aromas of dark cherries, aniseed and licorice, distinctive and seductive with exotic spices and espresso coffee. The dark berry fruit palate is rich and powerful, yet gently evolving, with a classy restrained elegance, displaying silky raspberry, damson plum and sweet blackberry fruits. A wonderfully balanced wine with beautiful tannins.

### FOOD PAIRING

Double decant and enjoy alongside a classic steak and kidney pie or lentil, sweet potato and chickpea stew.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Barossa Vineyards
Elevation:	300-1,500 feet
Average Wine Age:	100 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Shiraz
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Octaves, Barriques and Hogsheads
Age of aging container:	20 months
Type of oak:	French and American
Length of aging before bottling:	22 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Residual sugar:	0.5 g/L
Acidity:	6.5 g/L