



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 Signature 2016

WINE DESCRIPTION

The Signature is a celebration of wine and people – more than 50 vintages, 50 names and 50 stories – encapsulated in one historic Cabernet & Shiraz.

Vintage 2016 in the Barossa region has produced some beautiful aromatic and densely concentrated parcels of Cabernet Sauvignon, sourced primarily from the Barossa Valley - including vineyards near Gomersal, Greenock and the Krondorf foothills. The majority of the Shiraz comes from the Schiller family vineyard, including plantings dating from 1925, 1935 and 1945. These blocks provide the Shiraz sweetness, fullness and depth and help to add layers of complexity.

All parcels of fruit were fermented separately in either 8 tonne open fermenters or 6 tonne static potter fermenters. Indigenous or 'wild' yeasts, naturally present on the grape skins initiated the alcoholic fermentation. Cultured winery yeasts are then added to ensure that the fermentation is fully complete. These 'wild' ferments have helped contribute individual complexities to the wine, creating richness and fine textures.

TASTING NOTES

The aromas are all classic Signature, with red currants, cool perfumed cedar flavors and complex savoury dried herbs. Precise aromatics and classically rich through the middle palate. Showing exotic florals, cranberry and a depth of dark chocolate richness.

FOOD PAIRING

Pair with beef fillet with beetroot and horseradish or a vegan BBQ pinto bean burger patty with mushrooms, soy sauce, black pepper and molasses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Barossa Vineyards
Elevation:	300-1,500 feet
Average Wine Age:	35 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	53% Cabernet Sauvignon, 47% Shiraz
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques and Hogsheads
Age of aging container:	28% New
Type of oak:	French, Hungarian and American
Length of aging before bottling:	21 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.5
Residual sugar:	0.6 g/L
Acidity:	6.6 g/L