



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 2016

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 in the Yalumba Coonawarra vineyard provides the 74% Cabernet Sauvignon of this blend. This 2.7 ha plot was planted in 1992 with two clones of Cabernet Sauvignon selected for structure and depth of flavour.

The Caley's 26% Shiraz component was sourced from two Barossa blocks. The first from the Burgemeister "Linke" block planted in 1901 at Light Pass. The second block is the Horseshoe Vineyard on the southern side of the Yalumba winery in Eden Valley. Planted by Helen HillSmith in 1971, this block follows the contours around the Fred Caley Smith Hut.

Coonawarra: Mid-winter rains were followed by a dry, warm spring. Flowering was earlier than average and was completed quickly and evenly. The dry summer conditions kept berry size small, producing fruit with excellent concentration of colour, flavour and tannin.

Barossa: Consistent rainfall throughout winter led into a warmer and drier than average spring. The long, mild summer had few heat spikes accompanied by cool nights which retained the acidity and pristine fruit flavours, producing grapes of great aromatics and concentration.

TASTING NOTES

Deep, dense red in colour. Distinct Coonawarra Cabernet Sauvignon aromas: fresh, cool and refined green olive, leafiness, iodine and intriguing, fine and complex aromatics. Richness and precision, revealing refinement of Shiraz with red currant and spice. Perfectly balanced acid and tannin line sweeping through to the long finish.

FOOD PAIRING

Enjoy with a slow roasted rack of veal, rubbed with sea-salt, rosemary and garlic, served along with roast potatoes, carrots, parsnips and steamed green vegetables.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Coonawarra & Barossa
Soil composition:	Terra Rossa and Limestone/red brown loam
Elevation:	50-1,100 feet
Harvest time:	February 13-April 2, 2015
First vintage of this wine:	2012
Average Wine Age:	40 years
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	75% Cabernet Sauvignon, 26% Shiraz
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques
Age of aging container:	46% New, 54% 2+ year old
Type of oak:	French
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%
pH level:	3.51
Acidity:	6.5 g/L