



## 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 2019

### WINE DESCRIPTION

Encompassing everything Yalumba stands for and the perfect representation of its history and ethos, The Signature is a sentimental favorite. A classic Australian blend of Cabernet Sauvignon and Shiraz, the first vintage release of The Signature was in 1962. Since then, this outstanding wine has acknowledged more than 57 Signatories, with each vintage named in honor of an individual who has made a significant contribution to the culture and traditions of Yalumba.

Crafted only when all elements of viticulture and winemaking come together, Yalumba Rare & Fine wines are the very best examples of the varieties and blends that have found a natural home in Australia over five generations of winemaking. Throughout the Barossa, carefully selected vines have been recognized for producing exquisite fruit that create Yalumba's most prestigious and savored wines.

The Cabernet Sauvignon was sourced from four vineyards in the Barossa Valley. The diversity of the vineyard selection provides the rich, lifted Cabernet Sauvignon aromatics and palate structure for which The Signature is renowned. The Shiraz comes from vineyards of varying age, with the oldest planted in 1945. These blocks are of sandy loam, featuring yellow sand and ochre clay over red clay. The combination of these Barossa Valley blocks provides a Shiraz with sweetness, fullness, depth and layers of complexity.

Crafted with wild fermentation in open top stainless steel fermenters, The Signature is matured for 21 months in 33% new French barriques, American and Hungarian hogsheads, and balanced in older French, Hungarian and American barriques and hogsheads.

### TASTING NOTES

Deep, dense purple-red in color. Seductive and alluring florals, cool mints, red pomegranate with fine blackberry fruits and dark cherry aromas. The palate is delightfully generous with dark red cherry fruit that merges into ironstone tannins. A medium to full bodied wine with a long, flowing tannin profile. A very refined and elegantly styled Signature.

### FOOD PAIRING

Beef brisket cooked low and slow then charred, accompanied by salad with white onion and mustard dressing, plus roasted beetroots, and smoked honey. For a vegetarian option, try black bean pasta with roasted carrots and fennel.

### 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:	52% Cabernet Sauvignon, 48% 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%
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