



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Winery production: 960,000 Bottles
Region: South Australia
Country: Australia

Yalumba The Cigar Cabernet Sauvignon 2014

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.

ABOUT THE VINEYARD

A wet winter filled the soils with moisture. Cold, windy conditions during flowering resulted in less fruit being set on the vines. The summer was dry and warm by day with cool nights, allowing the grapes to ripen full of bright varietal flavours, deep in colour, with a harmonious tannin structure.

WINE PRODUCTION

The grapes for The Cigar are crushed to 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 color 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 (26%), one year old French oak barriques (2%), balance in older French oak barriques.

TASTING NOTES

This wine is plum red in color and medium to full depth in hue. Bright cherry, chocolate and musk fruit aromas are supported by savory cedar oak. The palate is vibrant with blueberries and curry leaf, balanced by choc-mint with the tannins having a mouth filling praline texture. Long and lingering the finish has the structure that Coonawarra Cabernet Sauvignon is famed for.

FOOD PAIRING

Enjoy with barbecued lamb loin chops or grilled herbed bean, mushroom and pinenut sausages with a red onion and tomato salsa.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Menzies Vineyard
Soil composition:	Terra Rossa and limestone
Elevation:	150 feet
Average Vine Age:	20 years
Certifying 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
Type of oak:	French
Length of aging before bottling:	14 months

ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.6
Residual sugar:	0.2 g/L
Acidity:	6.1 g/L