



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: Barossa Valley
 Country: Australia

Yalumba The Scribbler Cabernet Shiraz 2015

WINE DESCRIPTION

Yalumba has long had a mandate to craft exceptional quality wines that are accessible to wine lovers around the world. With this in mind, we set out to create a young sibling for The Signature. The Scribbler is a youthful interpretation of our beloved Signature, showcasing the exceptional fruit found in the Barossa.

ABOUT THE VINEYARD

The growing season for vintage 2015 began with consistent rainfall throughout the winter of 2014. 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 produced grapes of great aromatics and flavor. It was a long and relatively mild summer with very few heat spikes and quite cool nights. These cool nights helped to retain the acidity and pristine fruit flavours in our Cabernet Sauvignon and Shiraz.

WINE PRODUCTION

Select parcels of Cabernet Sauvignon and Shiraz were hand picked and crushed into our 8 tonne open top stainless steel fermenters. The remaining balance were machine harvested and fermented in our larger static fermenters. Wild yeasts present on the grape skins were allowed to initiate fermentation, with cultured winery yeasts added later to complete fermentation. Several ferment control options allowed us to optimise each individual ferment to make a wine with excellent depth of color, richness, texture and complexity.

TASTING NOTES

Deep red in color, the wine opens with lifted red currant, warm cedary spices and dried herbs. This is a densely weighted wine, warm and inviting with a soft fleshy mid-palate. The Shiraz sits within the tightly integrated and beautifully structured Cabernet Sauvignon palate. A wine of youthful vibrancy.

FOOD PAIRING

Enjoy with Moroccan lamb or a Sri-Lankan vegetable curry.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Barossa Vineyards
Elevation:	300-1,500 feet
Average Vine Age:	30 years
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	37% Shiraz
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques, Barrels, and Hogsheads
Age of aging container:	14 months
Type of oak:	French, Hungarian and American
Length of aging before bottling:	36 months

ANALYTICAL DATA

Alcohol:	14.5 %
pH level:	3.6
Acidity:	6.3 g/L