



Yalumba Rare & Fine

THE OCTAVIUS OLD VINE SHIRAZ 2016

A flagship Shiraz born of treasured, old vines dating back to 1854, these are some of the oldest Shiraz plantings in the world. Matured in Yalumba coopered oak octaves; the inspiration behind the name of this fine, Barossa wine.



VINTAGE CONDITIONS

A moderate winter led into a warm, dry spring giving a somewhat sedate start to the growing season. This weather continued into summer until the end of January when 25mm of rain fell. The rain was welcomed and gave the vines the drink they needed to finish off ripening the grapes. The warm days during summer and autumn were mediated by cool nights, leading to great concentration and length of flavour.

TERROIR/PROVENANCE/REGION

Fruit for this wine is sourced from five vineyards across the Barossa, the oldest parcel of Shiraz is gently hand-picked from Eden Valley vines planted in 1854. With an average vine age of 80 years, 67% of this Shiraz is sourced from the Barossa Valley and 33% from Eden Valley. Barossa Valley Shiraz provides richness, density and concentration, while Eden Valley Shiraz provides the exotic aromatics and seamless palate structure.



A small note on corks. At Yalumba we remain fervent supporters of high grade cork closures. We acknowledge that cork is a natural product and subject to variation, so please contact us directly - info@yalumba.com - should you experience any unfavourable cork influence on this fine wine.

TASTING NOTES

A very deep purple, red in colour. This wine showcases Shiraz with its' depth of Barossa Valley and the alluring, aromatic freshness of Eden Valley. Vibrant aromas of dark cherries, anise and red raspberry. A distinctive wine with richness and dark berry, fruit compote palate. Perfectly balanced, elegant and refined.

FOOD PAIRING

Enjoy with beef fillet, roast beetroot and horseradish, or Korean fried cauliflower.

WINEMAKER	Kevin Glastonbury
HARVESTED	February - March 2016
REGION	67% Barossa Valley 33% Eden Valley
TOTAL ACIDITY	6.58 g/L
PH	3.52
SO2	84 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 22 months in 28% new French oak barriques and hogsheads, balance in 1 year and older American octaves, French barriques and hogsheads.
CELLARING	Will continue to improve in the cellar for 15+ years.



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