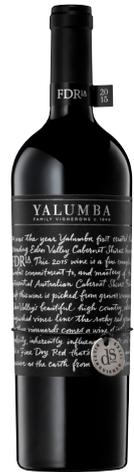




# Yalumba Distinguished Sites

FDR1A 2015

Yalumba Distinguished Sites is a family of exceptional wines; each carefully sourced and masterfully crafted to capture the true essence of specific, special sites from which it is grown. This “Fine Dry Red” is an example of Yalumba’s commitment to, and mastery of, the quintessential Australian Cabernet Shiraz. Fruit to craft this wine is picked from vineyards in Eden Valley’s beautiful high country.



## VINTAGE CONDITIONS

The vineyard soils enjoyed consistent winter rainfall. Spring was warmer and drier than average, creating smaller grapes and bunches with great aromas and flavours. A long, relatively mild summer with very few heat spikes and quite cool nights helped to retain the acidity and pristine fruit flavours we seek for our Cabernet Sauvignon and Shiraz wines.

## TERRIOR/PROVENANCE/REGION

Sourced entirely from Eden Valley vineyards. The Cabernet Sauvignon is sourced from the Miles vineyard at Craneford and the Yalumba Mexican Vale hilltop block. The Shiraz is predominantly sourced from the two oldest sections of the Yalumba Shorts vineyard, planted in 1900 and 1970, with the balance from the Bartholomaeus old Shiraz vineyard, planted in 1920, in the township of Eden Valley. From these vineyards comes a wine of intriguing complexity, inherently influenced by the diversity of soils to yield a Fine Dry Red that’s as singular and expressive as the earth in which it’s grown.

## TASTING NOTES

A complex array of fine, powdery sandalwood and cedar notes with traces of mint. Laden with fresh, aromatic red fruits, the wine is youthful and elegant in the mouth with vitality, a firm structure and soft tannins.

## FOOD PAIRING

Seared duck breast and roasted fennel, or butternut pumpkin and sage risotto.

<b>WINEMAKER</b>	Kevin Glestonbury
<b>HARVESTED</b>	20 February - 10 March 2015
<b>REGION</b>	66% Eden Valley Cabernet Sauvignon 34% Eden Valley Shiraz
<b>TOTAL ACIDITY</b>	6.3 g/L
<b>PH</b>	3.54
<b>SO2</b>	122 mg/L
<b>ALCOHOL</b>	13.5%
<b>OAK</b>	Matured for 15 months in 24% new French oak barriques and hogsheads, balance in one year and older French oak barriques and hogsheads.
<b>CELLARING</b>	Enjoy now or cellar for 10+ years.



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](mailto:info@yalumba.com) - should you experience any unfavourable cork influence on this fine wine.

