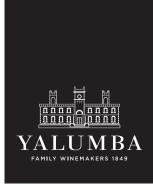






Cegnawarra I Baressa CABERNET & SHIRAZ 2016

> IN HONOUR OF FRED CALEY SMITH 1864 -1913 HORTICULTURIST CORRESPONDENT ADVENTURER



Yalumba Rare & Fine The Caley Cabernet & Shiraz 2016

The Caley is the pinnacle of a long winemaking journey of excellence, that rightfully honours one of Yalumba's most adventurous sons. A blend of Coonawarra Cabernet Sauvignon and Barossa Shiraz, The Caley is a classic marriage of two noble varieties and two great Australian wine regions.



VINTAGE CONDITIONS

Coonawarra: Lower than average winter rainfall was adequate for the soil profiles pre budburst. A warmer spring and summer resulted in vintage being approximately two weeks earlier than average, producing grapes of richness and concentration.

Barossa: A moderate winter led into a warm, dry spring that continued into summer. At the end of January approximately 25mm of rain fell, giving the vines the much needed drink to finish off ripening the grapes. Warm days during summer and autumn were mediated by cool nights leading to great acidity retention and pristine fruit flavours.

TERROIR/PROVENANCE/REGION

The Ming D block in the Yalumba Coonawarra vineyard provides the 71% Cabernet Sauvignon of this blend. This 2.7 ha plot was planted in 1992 with two clones of Cabernet Sauvignon selected for structure and depth of flavour. The Caley's 29% Shiraz component was sourced from two Barossa blocks. The first from the Burgemeister "Linke" block planted in 1901 at Light Pass. The second block is the Horseshoe Vineyard on the southern side of the Yalumba winery in Eden Valley. Planted by Helen Hill-Smith in 1971, this block follows the contours around the Fred Caley Smith Hut.

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

Very deep, dense red. Showcasing bright, attractive floral notes, cherry, oyster shell, leafy stalks and redcurrant, all typical of Coonawarra Cabernet Sauvignon. A very defined and composed wine with engaging ripe fruits on the palate. Medium to full depth with a densely layered structure delivering a prominent yet silky tannin profile.

WINEMAKER	Kevin Glastonbury
HARVESTED	February & March 2016
REGION	71% Coonawarra Cabernet 29% Barossa Shiraz
TOTAL ACIDITY	6.5 g/L
РН	3.51
SO2	127 mg/L
ALCOHOL	14%
TREATMENT	Matured for 21 months in 25% new French barriques, balance in 2 year and older French barriques and hogsheads.
CELLARING	Built to spend many years in the cellar, The Caley takes time to reveal its true character. Drinking beautifully on release the wine will live on for decades in the cellar. If opened as a younger wine we recommend double decanting prior to serving.



