



Yalumba Rare & Fine

THE MENZIES CABERNET SAUVIGNON 2017

In 1992 the Hill-Smith family counted themselves amongst those fortunate enough to own a vineyard upon the famous Coonawarra terra rossa soil over limestone. Experimentation, innovation, minimalist intervention and small batch winemaking has resulted in The Menzies' reputation as a wine of longevity, elegance and structure.



VINTAGE CONDITIONS

The growing season leading into the 2017 vintage was one of the wettest on record, setting up the vines well with high soil moisture levels. These conditions were capped off by a cooler than average spring and early summer, which gave the vines a slow, steady growing season. Temperatures returned to average coming into veraison. A long, cool ripening period delayed picking by two to four weeks, but patience was rewarded with the final wines showing lovely flavours and tannins.

TERROIR/PROVENANCE/REGION

Situated in the heart of Coonawarra's terra rossa strip, The Menzies Estate vineyard lies on a flat plain, approximately 70km from the coast. Given the terrain and influence of the cooling Bonney upwelling, Coonawarra is an ideal location to grow premium Cabernet Sauvignon. Our soil is red sandy loam over limestone, which is classic Cabernet Sauvignon country. The grapes for The Menzies 2017 are from vines planted in 1994 and 1996. Bunches are usually small with small berries, giving concentration via an ideal skin to juice ratio favouring the making of full-bodied reds.



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

Medium crimson with a crimson hue. Displaying true Coonawarra aromatics of ozone, violet and a lovely fresh burst of blueberries and choc mint. The palate is restrained yet complex. Whilst the wine is youthful and structural, there is blueberry, violet and chocolate with lovely fruit flavour and very fine tannins, giving the drinker an insight to the ageability of this wine. With decanting in its youth it is enjoyable as an elegant full-bodied red wine.

FOOD PAIRING

Wonderful with a chargrilled rib eye on the bone or porcini mushroom, thyme and quinoa risotto.

WINEMAKER	Heather Fraser
HARVESTED	18-28 April 2017
REGION	Coonawarra
TOTAL ACIDITY	6.3 g/L
PH	3.57
SO2	111 mg/L
ALCOHOL	13.5%
TREATMENT	Matured for 18 months in 34% new French hogsheads and barriques, balance in 1 year and older French and Hungarian hogsheads and barriques.
CELLARING	Enjoy now or cellar for 15+ years.



RARE
Fine