



Yalumba Rare & Fine

THE SIGNATURE CABERNET SAUVIGNON & SHIRAZ 2022

Each vintage of The Signature is named in honour of an individual who has made a significant contribution to the culture and traditions of Yalumba. We are delighted to present our 2022 vintage to Paul Midolo, Executive Director of Sales for Australia & New Zealand. Paul's exceptional ability to foster strong relationships—within our sales teams, with our principal partners, and with our customers—reflects his outstanding character and dedication.



VINTAGE CONDITIONS

Good rains from June to August replenished groundwater, allowing the vines to happily start their growing season. Spring was warm to mild with some rain that kept moisture levels up. Summer and autumn were mild and dry, this allowed the grapes to slowly ripen which was ideal for flavour development.

TERROIR/PROVENANCE/REGION

The Cabernet Sauvignon was sourced from two vineyards in the Barossa Valley. The diversity of our vineyard selection provides the rich, lifted Cabernet Sauvignon aromatics and palate structure for which The Signature is renowned. The Shiraz comes from vineyards of varying age, with the oldest planted in 1925. These blocks are of sandy loam, featuring yellow sand and ochre clay over red clay. The combination of these Barossa Valley blocks provides a Shiraz with sweetness, fullness, depth and layers of complexity.

FOOD PAIRING

Braised beef cheeks with bacon and mushrooms, or polenta with mushrooms, beans and baby spinach.



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 beautiful, deep, dense red in colour. Well defined aromatics reflect the cool season. Perfumed red and purple berries, red licorice, blackcurrant and black cherries with cedar, mint and subtle herbaceous notes. Inviting and appealing freshness with hints of bay leaf and toasted spice layers along the palate. Full bodied, rich and concentrated with fine, flowing tannins and lovely texture in perfect harmony.

WINEMAKER	Kevin Glastonbury
HARVESTED	9 - 22 March 2022
REGION	51% Barossa Cabernet Sauvignon 49% Barossa Shiraz
VINEYARD SOIL TYPE	Varies from sandy clay loams to rich red dirt over limestone to hard cracking biscay clays
VINEYARD ASPECT	East-west and north-south rows
FERMENTATION VESSEL	Open top stainless steel fermenters
FERMENTATION TYPE	Wild ferment
TIME ON SKINS	10 days average
VINE AGE	52 years average
ALCOHOL	14.5%
TREATMENT	Matured for 18 months in 21% new Hungarian hogsheads, French barriques and hogsheads, balance in older French and Hungarian barriques and hogsheads.
CELLARING	Enjoyable now or will cellar for 15+ years.



RARE
Fine