



Yalumba

Samuel's Collection

BAROSSA SHIRAZ 2023

Established by Samuel Smith in 1849 in the Barossa, Yalumba has flourished under six generations and 175 years of family ownership. The values and traditions of the Hill-Smith family, passed down through generations, have cultivated a sense of unity amidst diversity, inviting wine enthusiasts into a realm of delight and appreciation.



VINTAGE CONDITIONS

Wet soils from abundant spring rainfall, combined with cooler than average temperatures in September and October, delayed the growing season by several weeks. Windy conditions during flowering resulted in lower fruit set at some of the vineyards. Summer was relatively mild, therefore harvest commenced several weeks later than a typical season. The grapes thrived in these conditions to produce an elegantly restrained wine with character and charm.

TERROIR/PROVENANCE/REGION

Sourced from Barossa vineyards where the vines range from young (approximately 10 - 15 years old) to old (greater than 35 years). They are planted in a diverse range of sites and have slight variations in micro-climates and soil types, including red brown earths, sandy loams or dark clay soils. These variations contribute to the diversity of flavours in Samuel's Collection Barossa Shiraz.

TASTING NOTES

The palate of this wine mirrors the nose, both displaying equal intensity and richness. Soft and inviting, featuring flavours of blackberry, plum, chocolate, coffee and brown spice. As the wine opens it reveals generous layers of blueberry, toffee and violet aromas. The palate is balanced and silky, with good length and a savoury finish.

FOOD PAIRING

An ideal wine to pair with food. Enjoy with tender rump steak accompanied by thyme and butter sauce; slow cooked shredded beef ragu pasta; or mushroom ragu with truffle oil served over sourdough bread.

WINEMAKER	Alexey Alon Doumbouya
HARVESTED	March & April 2023
REGION	Barossa
TOTAL ACIDITY	5.8 g/L
PH	3.71
SO2	90 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 10 months in French and Hungarian hogsheads, 15% new oak.



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