



# Yalumba

## The Cigar

CABERNET SAUVIGNON 2022

The Cigar is a name coined by Coonawarra Vignerons to describe the region's unique cigar-shaped strip of rich red terra rossa soil. Home to some of Australia's most famous vineyards, the secret of Coonawarra lies in the intimate bond between the terra rossa soil, limestone layers, pure artisan water and a long, cool ripening season. Fortunate to be part of this iconic place, Yalumba salutes the region's pioneers and those privileged to inherit its future.



### VINTAGE CONDITIONS

Good late winter and early spring rainfall replenished the soils, giving the vines plenty of available water to start the growing season. A mild and wet spring kept moisture levels up to the growing vines. Summer and autumn were mild and dry which was ideal for ripening and allowed us to harvest the grapes at the perfect ripeness.

### TERROIR/PROVENANCE/REGION

The Menzies Vineyard, Yalumba's premium Cabernet Sauvignon estate, was established in the world-famous region of Coonawarra in 1975. The terroir is defined by red brown earth over limestone, perfect for growing grapes for full-bodied, structured red wine.

### TASTING NOTES

Dark red plum in colour, medium to full depth in hue. The bouquet shows bright cherry, chocolate and musk fruit aromas supported by savoury cedar oak. The palate is vibrant with blueberries and rhubarb, balanced by chocolate and mint. The tannins have a mouth-filling praline texture on the long and lingering finish.

### FOOD PAIRING

Barbecued lamb loin chops or herbed bean, mushroom and pine nut burgers with a red onion and tomato salsa.

|               |                                                                                                                             |
|---------------|-----------------------------------------------------------------------------------------------------------------------------|
| HARVESTED     | April 2022                                                                                                                  |
| REGION        | Coonawarra                                                                                                                  |
| TOTAL ACIDITY | 6.07 g/L                                                                                                                    |
| PH            | 3.53                                                                                                                        |
| SO2           | 62 mg/L                                                                                                                     |
| ALCOHOL       | 14.0%                                                                                                                       |
| TREATMENT     | Matured for 18 months in 18% new French barriques, balance in 1 year and older French and Hungarian barriques and hogsheads |
| CELLARING     | Enjoy now or cellar for 12 - 15 years.                                                                                      |

