

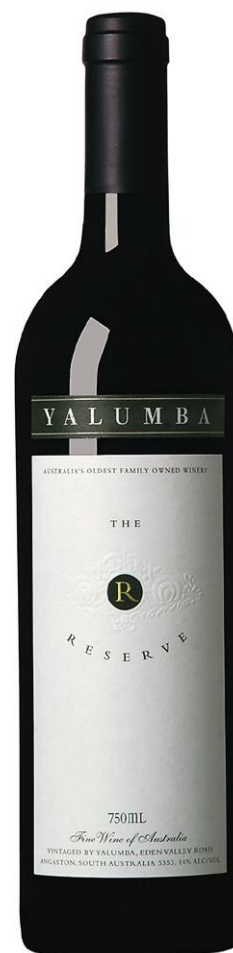
YALUMBA

The Reserve Cabernet Sauvignon Shiraz 1996

The Reserve represents the finest twenty barrels of red wine from the cellars of Yalumba and is made only in exceptional vintages.

Cabernet Sauvignon and Shiraz from South Australia's Barossa region were blended to create an extraordinarily intense wine of great richness and harmony with a structure that will reward patient cellaring.

Aged in French oak barrels, seasoned and coopered at Yalumba, the wine is rich in chocolate and mocha flavours.



WINEMAKING / VITICULTURE

This wine, the third to be labelled The Reserve, follows the legendary 1990 and 1992 vintages and is also the first to be sourced entirely from the Barossa with 50% Cabernet Sauvignon and 50% Shiraz.

The grapes are from the outstanding 1996 season which was characterised by below-average rainfall in winter/spring and a warm start to summer with a cool finish, resulting in a very long growing/ripening season, perfect for growing great Cabernet Sauvignon and Shiraz fruit.

Intense red colour, Yalumba The Reserve 1996 is a concentrated explosion of ripe, sweet fruit, blackberries and plums. Two years' maturation in French oak has contributed lifted mocha and chocolate oak characters. This is a wine of great length and structure that will reward cellaring for at least 20 years.

PRESS REVIEW / AWARDS

Winner of 3 GOLD medals: Melbourne Wine Show 1998, Barossa Wine Show 1999, Barossa Wine Show 1998

"95 points. Aged in French oak, it is a compelling, opaque purple-colored wine offering subtle notions of high class French oak along with enormous quantities of plum liqueur, chocolate fudge, blackberry and cassis fruit, pepper, and smoke. It is enormously concentrated, yet amazingly well-balanced and extremely full-bodied, with a seamless personality, and well-integrated acidity, wood, tannin, and alcohol. This classic looks capable of lasting for two decades."

Robert Parker Jr, The Wine Advocate, 23 June 2001

VINTAGE INFORMATION

Vintage	1996
Region	Barossa
Winemaker	Kevin Glestonbury
Harvested	April 1996
Oak Treatment	26 months in 20% new French oak
Alc/Vol	14%
Total Acid	6.4 g/L
pH	3.46
Cellaring	at least 20 years

