

Yalumba

Rare & Fine

THE OCTAVIUS OLD VINE SHIRAZ 2020

A flagship Shiraz born of treasured, old vines dating back to 1854, these are some of the oldest Shiraz plantings in the world. Matured in Yalumba coopered oak octaves; the inspiration behind the name of this fine, Barossa wine.



VINTAGE CONDITIONS

A cool winter with lighter than average rainfall. Flowering was delayed by cooler November weather, this was followed by a warm, windy stint which reduced crop set and resulted in a lower than average crop. Warm December and January days kept berry sizes small. A very welcome 31mm of rain fell on the 31st January. This dry and mild to hot weather has produced grapes with great flavour, fruit intensity and lovely balance.

TERROIR/PROVENANCE/REGION

Fruit for this wine was selected from five main vineyards across the Barossa. The oldest parcel of Shiraz is gently hand-picked from Eden Valley vines planted in 1854. With an average vine age of 89 years, 72% of this Shiraz is sourced from the Barossa Valley and 28% from Eden Valley. Eden Valley Shiraz provides the exotic aromatics and seamless palate structure, while Barossa Valley Shiraz provides richness, density and concentration.

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

Deep crimson in colour. Stunning dark fruits including blackberry and boysenberry with aniseed notes, tarry and vanillan aromas. Dense fruit flavours on the palate with chocolatey, coating tannins and roasted chestnut notes. This is a superbly balanced wine showing terrific concentration.

FOOD PAIRING

Enjoy with beef rib roast, mushrooms, red onion and horseradish jam or a green lentil curry.

WINEMAKER	Kevin Glastonbury
HARVESTED	25 February - 18 March 2020
REGION	72% Barossa Valley 28% Eden Valley
TOTAL ACIDITY	5.81 g/L
PH	3.64
SO2	104 mg/L
ALCOHOL	14.5%
TREATMENT	Matured for 18 months in 24% new French oak barriques, balance in 1 year and older French octaves and barriques.
CELLARING	Enjoy now or cellar for 20 years.





