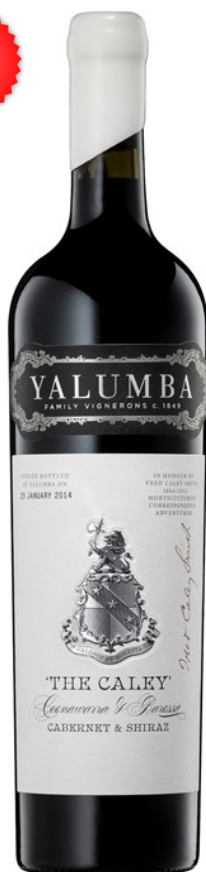


# Yalumba

The Yalumba The Caley 2015 represents the pinnacle of Yalumba's winemaking, crafted to honor Fred Caley Smith, an influential horticulturist and adventurer from the Yalumba family.



## The Caley Cabernet Shiraz 2015

Barossa Valley, Australia

### Region and Vineyards

The **Cabernet Sauvignon** component (74%) is sourced from the **Ming D block** in Yalumba's **Coonawarra** vineyard, a 2.7-hectare plot planted in 1992 with carefully selected clones to enhance structure and depth. Coonawarra's cool climate and distinctive terra rossa soils contribute to the wine's refined aromatics and structured tannins, giving it classic Cabernet characteristics. The **Shiraz** component (26%) is sourced from two distinctive Barossa Valley blocks. The first, the **Burgemeister "Linke" block** at Light Pass, was planted in 1901, and the second is the **Horseshoe Vineyard** in Eden Valley, established in 1971 by Helen Hill-Smith. This vineyard follows the contours around the Fred Caley Smith Hut, adding a personal connection to the wine.

The 2015 vintage benefited from **mid-winter rains** in Coonawarra, followed by a dry, warm spring, resulting in small, concentrated berries with excellent tannin and flavor. Barossa experienced consistent winter rainfall, a warm spring, and a long, mild summer with cool nights, which preserved acidity and enhanced the fruit's aromatics, resulting in grapes with remarkable concentration.

### Winemaking

The **Yalumba The Caley 2015** was matured for **21 months** in a selection of **new and seasoned French oak barriques**. About 46% of the wine matured in new French oak, with the remainder in two-year-old or older barriques. This oak regimen enhances the wine's structure and provides complexity without overwhelming the Cabernet and Shiraz's distinctive fruit character.

Winemaker **Kevin Glestonbury** designed this wine for longevity, recommending cellaring for decades to reveal its full character. For those enjoying it younger, **double decanting** is advised to bring out its complexity and aromatics.

Alcohol :14,00 %

Composition: 74% Cabernet  
Sauvignon, 26% Syrah



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# The Caley Cabernet Shiraz 2015

## Tasting Notes

- **Color:** Deep, dense red.
- **Aroma:** Classic Coonawarra Cabernet notes of green olive, fresh herbs, and refined aromatics, complemented by the richness of Shiraz, with red currant and subtle spice.
- **Palate:** Rich and precise with perfectly balanced acidity and fine-grained tannins. The wine is full-bodied with flavors of red currant, earthy minerality, and a long, structured finish that lingers.

## Did You Know?

Each vintage of **The Caley** honors a significant figure in Yalumba's history, and the 2015 release is dedicated to **Fred Caley Smith**, who made lasting contributions to horticulture and the Yalumba legacy. His adventurous spirit is reflected in the craftsmanship and complexity of this wine.

## Wine Pairing Ideas

- **Slow-roasted lamb with rosemary and thyme:** Enhances the wine's savory notes and balanced tannins.
- **Aged Gouda or Gruyère:** Complements the wine's structure and deep fruit flavors.
- **Grilled Portobello mushrooms:** Matches the wine's earthiness and spice.



### James Suckling (JS) : 98 Points (2015)

*This is a great vintage for this wine with a very fresh, attractive delivery in a full-bodied style. Ripe red plums, blackberries and cherries with a cedary, tobacco edge, purple olives and fruit-steeped roasting herbs. It has a very intense, crisply cut palate that has flavors of dark cherries, blackberries, chocolate and such attractive spice complexity. Runs long on the focused finish. Regal. A great Caley. A blend of 74% Coonawarra cabernet sauvignon and 26% Barossa shiraz. Try from 2023. (6/2020)*



### Wine Enthusiast (WE) : 97 Points (2015)

*This is a blend of 74% Coonawarra Cabernet Sauvignon and 26% Barossa Shiraz. It's a sleek and polished yet approachable red that screams luxury. Waves of cherry, plum, licorice, graphite, savory spices and herbs are ensconced in a subtle yet present layer of oak and wound in ultrafine tannins.*

