

Yalumba

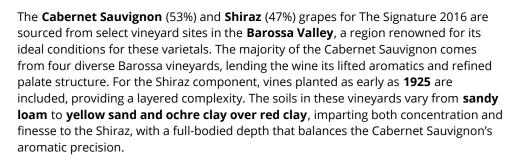
The Yalumba The Signature is a distinguished blend of Cabernet Sauvignon and Shiraz, honoring Yalumba's commitment to crafting complex, full-bodied wines that reflect the Barossa Valley's richness.



The Signature 2016

Barossa Valley, Australia

Region and Vineyards



The 2016 growing season began with a moderate winter followed by a warm, dry spring and summer. A welcome **25mm rainfall at the end of January** refreshed the vines, allowing the grapes to achieve optimal ripeness. This vintage saw warm days and cool nights, creating ideal conditions for flavor concentration and length.

Winemaking

The **Yalumba The Signature 2016** is aged for **21 months** in a combination of **new and seasoned oak barrels**. Specifically, 28% of the wine matures in new French barriques, as well as Hungarian and American hogsheads, with the remainder in older French, Hungarian, and American oak. This varied oak regimen imparts subtle oak notes, enhancing the wine's structure without overwhelming its vibrant fruit character.

The wine's extended barrel aging allows for seamless integration of tannins, resulting in a wine that balances intensity with elegance. Its layered complexity, derived from both the oak treatment and the blending of Cabernet Sauvignon and Shiraz, provides a wine that is enjoyable upon release but will continue to develop for over **15 years**.



Alcohol: 14,50 %

Composition: 53% Cabernet Sauvignon, 47% Syrah







The Signature 2016

Tasting Notes

- Color: Very deep, dense red.
- **Aroma**: Intense aromas of red currants, perfumed cedar, and savory dried herbs, with notes of exotic floral, cranberry, and dark chocolate.
- **Palate**: Full-bodied with a precise, flowing tannin profile. The palate is rich, with flavors of red and black berries, savory herbs, and a lingering finish marked by refined tannins and balanced acidity. It reflects both the generosity and elegance of the 2016 vintage.

Did You Know?

Each vintage of **Yalumba The Signature** honors a key individual in Yalumba's history, underscoring the winery's dedication to heritage and craftsmanship. The 2016 release celebrates **Louisa Rose**, recognized for her pioneering work with white varietals and contribution to Yalumba's identity.

Wine Pairing Ideas

- **Beef tenderloin with blackberry sauce**: Complements the wine's rich fruit profile and structured tannins.
- **Mushroom bourguignon**: Matches well with the wine's earthy, savory complexity.
- **Aged cheddar or blue cheese**: Enhances the wine's depth and balances its tannic structure.



Decanter (DCT): 96 Points (2016)

Cool summer and autumn nights tempered warm days in 2016, producing great intensity to the iodine and espresso-edged nose and palate here. With silky blackberry and currant, fleshier mulberry and refreshing blood plum, the palate is motile, its juicy persistence a foil to the creamy, savoury oak (French barriques, Hungarian and American hogsheads, 28% new) and dynamic snare of ripe but present tannins. A fitting tribute to Yalumba's chief winemaker, Louisa Rose.



James Suckling (JS): 96 Points (2016)

A very youthful vintage, this is taut and will age very well. Aromas of blackcurrants, tar, blackberries and baking spices lead to a palate that has such an intense, gently smoky thread with a succulent, juicy red-plum, berry and spice finish. Light espresso. Super long-aging Signature here. A blend of Barossa cabernet sauvignon and shiraz. Try from 2024.



