



Yalumba

Rare & Fine

THE MENZIES CABERNET SAUVIGNON 2018

In 1992 the Hill-Smith family counted themselves amongst those fortunate enough to own a vineyard upon the famous Coonawarra terra rossa soil over limestone. Experimentation, innovation, minimalist intervention and small batch winemaking has resulted in The Menzies' reputation as a wine of longevity, elegance and structure.



VINTAGE CONDITIONS

2018 was a very good vintage for Coonawarra Cabernet Sauvignon. A cold winter enabled the vines to rest longer during dormancy. Winter and spring rainfall was approximately twenty percent above average, replenishing soil moisture and aquifers. Spring and summer were warm, with dry weather during ripening. March temperatures were cooled by the Bonney upwelling which slowed ripening to deliver us fruit with fine tannins, natural acidity and strong varietal flavours.

TERROIR/PROVENANCE/REGION

Situated in the heart of Coonawarra's terra rossa strip, The Menzies Estate vineyard lies on a flat plain, approximately 70km from the coast. Given the terrain and influence of the cooling Bonney upwelling, Coonawarra is an ideal location to grow premium Cabernet Sauvignon. Our soil is red sandy loam over limestone, which is classic Cabernet Sauvignon country. The majority of grapes for The Menzies 2018 are from vines planted in 1994, 1995 and 1996, with smaller parcels from 1974 and 1975. Bunches are usually small with small berries, giving concentration via an ideal skin to juice ratio favouring the making of full-bodied reds.



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 with a plum hue. Aromas of fresh rosemary, mulberry, ozone, violets and exotic spices. Take a sip and you will feel the poise and tension for which great Cabernet is renowned. A wine of great complexity with flavours of blackcurrant, bitter chocolate and mulberries, wrapped in divine tannins and a lovely sweet, dark fruit finish. With decanting in its youth it is enjoyable as an elegant full-bodied red wine.

FOOD PAIRING

Wonderful with a chargrilled rib eye on the bone or porcini mushroom, thyme and quinoa risotto.

WINEMAKER	Heather Fraser
HARVESTED	20 March - 9 April 2018
REGION	Coonawarra
TOTAL ACIDITY	6.61 g/L
PH	3.60
SO2	97 mg/L
ALCOHOL	14.0%
TREATMENT	Matured for 21 months in 30% new French and Hungarian hogsheads and French barriques, balance in 1 year and older French and Hungarian hogsheads and barriques.

CELLARING

Enjoy now or cellar for 15+ years.



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