



2013 Yalumba Signature Cabernet Magnum

Price: \$214.95 + refundable bottle deposit and handling fee

Varietal: Cabernet Sauvignon, Shiraz/Syrah

Brand: Yalumba

LCBO Product #: 399286

LCBO:

Region: South Australia, Australia

Category: Regular Consignment

Bottles Per Case: 3

Bottle Size: 1500ml

Availability

Availability in consignment

Background

Yalumba wines have a style all of their own and each have been influenced by a diverse range of elements. Elements Yalumba likes to call 'the controllables', such as the Yalumba Vine Nursery and on-site cooperage – as well as other factors that cannot be emulated by any other winery. Yalumba's history and tradition combined with a reputation for innovation. Yalumba has been at the forefront of introducing new wine styles to Australian drinkers over the past decade; perfumed white viognier and slinky, supple red tempranillo.

Yalumba also leads the industry in environmental performance; reducing carbon emissions, increasing biodiversity and exploring organic viticulture. As well as looking to the future, it has been celebrating its 160-year-old Barossa heritage by developing an Old Vine charter, and releasing reds from ancient shiraz and grenache plants. 'Remaining one of Australia's oldest, largest and most prestigious family owned companies, Yalumba's top wines should not be overlooked amongst the limelight-hogging young-gun wines that have sprung-up around the Barossa in the last 20 years.' (Lisa Perrotti-Brown, MW, erobertparker.com, Dec. 2010)

Tasting Notes

The colour of The Signature 2013 is almost impenetrable, this is a wine of aromatics and fineness with great depth of concentration. Showing dark red powdery currants and the leafy freshness of mint and cool spices, the aromatics are complex Cabernet Sauvignon. The palate is all about Shiraz with dark plum, licorice and a potpourri of berry fruits, round, rich and complete with an ironstone depth of tannin, giving the support that will take this through the cellar for a very long time. Not to be opened for at least 5 years, but if you weaken, enjoy with a char grilled rump steak with all the extras.

