

# Yalumba The Octavius Old Vine Shiraz (Barossa)

Currently in its tenth vintage, 'The Octavius' has established a reputation as one of Australia's icon shiraz wines - an amazing feat considering the first release was the 1990 vintage. This wine has achieved this remarkable status through not only the use of superior quality grapes from very old vines but the implementation of an innovative maturation process, unique to Yalumba.

## Vines of Distinction

Although originally produced as a Cabernet Sauvignon, since 1990 'The Octavius' has been made from old vine Barossa Shiraz. Yalumba is fortunate to possess a resource of very old, dry Shiraz vines ranging from 70-100 years old. These vines offer very low yields of intensely flavoured small berry grapes which enable the creation of richly concentrated wines.



## Innovative use of Oak

Achieving the flavour, complexity and texture of 'The Octavius' requires more than premium quality grapes alone.

The oak used for the very first vintage of 'The Octavius' in 1988 was actually purchased for repairs, but the Yalumba coopers were eager to test their skills at turning this particular oak into new barrels. The oak staves were reshaped to become bilge boards for barrels that turned out to be octave in size (with a capacity of 90 litres).

Initially, the use of these octaves characterised the wine more than any other element. However, over time, the influence of oak has evolved into a more relaxed and innovative style. Sourcing of much finer quality American oak for the octaves and the reduction of new oak used and maturation time, has led to a wine of greater balance and harmonious fruit integration.

In the words of Kevin Glastonbury, custodian of 'The Octavius', *"What we are about is simply making the best possible Barossa Old Vine Shiraz we can, given all our grower and oak resources."*