

Yalumba The Reserve

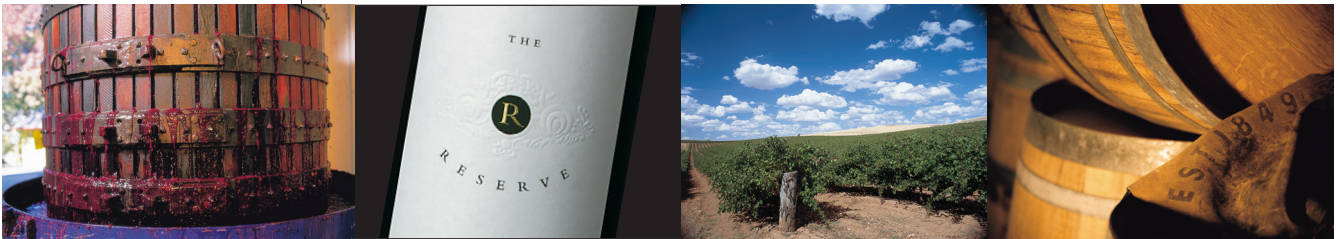
Cabernet Sauvignon & Shiraz (Barossa)

Setting the Benchmark

"Our philosophy in creating 'The Reserve' is that it be the ultimate expression of the art of grape growing and wine making," Kevin Glastonbury, Winemaker.

'The Reserve' affirms Yalumba's standing as one of the world's leading exponents of the Cabernet Sauvignon Shiraz blend. It combines the elegance of Cabernet Sauvignon with the velvety richness of Shiraz, a wine of impeccable balance and purity is created.

This wine is a definitive expression of the term 'reserve' wine. Only the best parcels of grapes, from special vintages, make it to the barrel. By 2004, only three vintages have been considered worthy of release and it is this dedication to quality over quantity that enables this wine to set a benchmark for the Cabernet Sauvignon and Shiraz blend.



"In the Barossa, we have access to some of the world's oldest vines, a situation that we now understand is a wonderful privilege with commensurate responsibilities and obligations to protect what are effectively national treasures." Kevin Glastonbury, Yalumba Winemaker

Oak Influence

"Oak influence in 'The Reserve' plays an important role, subtly imbuing the wine with delicate flavours and textures," Kevin Glastonbury.

All oak used to make the barrels 'The Reserve' is fermented in are hand selected and crafted at the Yalumba cooperage. On average, the wine spends 22 months in French oak. With the only operational cooperage within a winery in the southern hemisphere, Yalumba has the opportunity to oversee craftsmanship and toasting of all barrels used for this wine. This is ultimately evident in the subtle effect of oak in the finished wine.