VINO FINO
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YALUMBA SAMUEL'S COLLECTION CABERNET SAUVIGNON / SHIRAZ 2024



HOT PRICE · 96 · GOLD · WineOrbit 93 POINTS · RAYMOND CHAN WINE REVIEWS · PRICE DROP · VINO VALUE · 5 STARS · TOP SELLER

$19.99

Juicy, balanced and pleasurable!
Trophy for Champion Shiraz & Cabernet Blend - Barossa Wine Show 2026

Product Code:	7750
Country:	Australia
Region:	South Australia
Sub Region:	Barossa Valley
Style:	Red
Variety:	Cabernet / Shiraz Blend

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	14.5%
Grape:	54% Cabernet Sauvignon, 46% Shiraz
Natural:	Vegan Friendly

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

Click & Collect available

VIEW PRODUCT ONLINE

TASTING NOTES

Trophy for Champion Shiraz & Cabernet Blend - Barossa Wine Show 2026
Gold Medal & 96/100 - Barossa Wine Show 2026

Yalumba are masters of the classic Cabernet Sauvignon and Shiraz blend, and Samuel’s Collection has long been one of those wines that punches well above its price.

The new 2024 release has just taken out the Trophy for Champion Shiraz & Cabernet Blend at the 2026 Barossa Wine Show, alongside a Gold Medal and 96/100. That is a seriously impressive result for a wine at this price, especially in the Barossa, where this classic Australian blend is very much at home. Simply sensational value.

Often referred to as the “Baby Signature”, Samuel’s Collection shares plenty of DNA with Yalumba’s flagship The Signature, but at a fraction of the price. The 2024 is a blend of 54% Cabernet Sauvignon and 46% Shiraz, bringing Cabernet’s structure and blackcurrant character together with the richness and generosity of Shiraz.

There’s plenty of dark plum, blackberry and cassis, with cedar, spice and a touch of savoury depth underneath. Full-bodied but nicely balanced, with fine tannins and enough freshness to keep everything in check.

At $19.99, a Trophy-winning Barossa red from Yalumba is very easy to get behind.

Winery notes (2024 Vintage)
"Established by Samuel Smith in 1849 in the Barossa, Yalumba has flourished under six generations and 175 years of family ownership. The values and traditions of the Hill-Smith family, passed down through generations, have cultivated a sense of unity amidst diversity, inviting wine enthusiasts into a realm of delight and appreciation.

Sourced from Barossa vineyards with vines varying in age from 10 to more than 35 years. The vines are planted in a diverse range of sites with slight variations in micro-climates and soil types, which vary from red brown earths and sandy loams to dark clay soils. These variations contribute to the diversity of flavours in Samuel’s Collection Barossa Cabernet Sauvignon and Shiraz.

Deep crimson in colour. Aromas of plum, blackberry and raspberry with layers of blackcurrant and a hint of blueberry. The fruit sits front and centre with subtle notes of cedar, vanilla and baking spice. A touch of cinnamon and butterscotch adds warmth and generosity. Structured and poised, with fine tannins running through the palate, complemented by ironstone and ferrous nuances that lend savoury depth. Dark and red fruits sit at the core, balanced and elegant with lingering spice and subtle oak. Matured for 10 months in Yalumba coopered French and Hungarian oak hogsheads, 12% new."

5 Stars & 18.5/20 (94) Candice Chow, Raymond Chan Reviews, June 2026 (2024 Vintage)
"Deep dark purple with a ruby-red core, slightly lighter on the rim. The nose is elegantly full, with aromas of black plum, blackcurrant, blackcurrant leaf, cedar, an amalgam of spice and meaty nuance. Full-bodied, aromas of blackcurrant, black plum and blackcurrant vine, entwined with cedar, violet, menthol, star anise and liquorice overlying meaty nuances. The fruit is dense yet airy with a lifted elegance; fine-grained tannins and spices provide structure and richness, lending a refined, long finish. Match with beef Wellington and tomahawk with truffle sauce over the next 10+ years. Fermented to 14.5% alc."

5 Stars & 93/100 Sam Kim, Wine Orbit, June 2026 (2024 Vintage)
"The enticing bouquet showcases dark fruit intensity, liquorice, star anise, dark cocoa, and fine oak aromas. It's wonderfully weighted and plump in the mouth, delivering a velvety texture and layers of fine tannins, leading to a sumptuous finish. At its best: now to 2036."

90/100 Cameron Douglas MS, June 2026 (2024 Vintage)
"Some classic, ripe, dark red fruits, spices and wood smoke, coffee bean and roosted plums with a peppercorn spice quality. Layers of sweet smoky wood, burnt earth and dark berry flavours of blackcurrant and roasted raspberry, some pepper and saline ideas then clove and sweet wood. Balanced and well made, great drinking from day of purchase through 2032."

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CONTACT VINO FINO

Phone: 03 365 5134
https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
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188 Durham St South,
Christchurch

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