

# VINO FINO

Explore a World of Wine

## YALUMBA SAMUEL'S COLLECTION SHIRAZ / CABERNET SAUVIGNON 2022



**\$18.99**

Juicy, balanced and pleasurable!

Product Code:	7750	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Barossa Valley	Alcohol:	14.5%
Style:	Red	Grape:	55% Shiraz, 45% Cabernet Sauvignon
Variety:	Cabernet / Shiraz Blend	Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Yalumba are the masters of the full-bodied Shiraz and Cabernet blend, and this modestly priced version shows it shares same gene pool as the more expensive Yalumba reds and is often referred to as a Baby Signature (Yalumba's flagship red.) It is also known as one the great value buys in the world of wine, and we would whole heartily agree. Combining the elegance of cabernet sauvignon and rich, generous flavours of shiraz, this oozes class. Simply sensational value.

**Winery notes** (2022 Vintage)

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"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 Shiraz and Cabernet Sauvignon.

Inviting and soft on the palate. Redcurrants with rum and raisin are followed by cedar notes. After a moment the wine shows itself to be generous and ethereal as it reveals plum, anise, vanilla, white pepper and red fruit aromas. With a perfectly balanced and silky palate, it offers good length and great drinkability. Matured for 10 months in 14% new French and Hungarian oak hogsheads."

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#### **5 Stars & 94/100 Sam Kim, Wine Orbit, November 2024** (2022 Vintage)

"Gorgeously composed and expressed, showing blackcurrant, dark plum, thyme, star anise and cedar characters on the nose. The palate offers excellent concentration and refined mouthfeel, splendidly framed by silky texture and chalky tannins, finishing robust and sturdy."

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#### **Rated Excellent & 93/100 Cameron Douglas MS, November 2024** (2022 Vintage)

"A bold and expressive bouquet with scents of dark plums and black berry, there's a lick of dark chocolate then baked clay and tobacco. Some toasty smoky layers from barrel frame the fruit nicely adding some kitchen spice rack complexities. Lots of youth and energy. A wine touches the palate with the impacts of fruit and barrel the same, as is the fine tannins mouthfeel and with plenty of acidity the wine is fresh and bold, easy to drink and will be great with food. Best drinking from 2025 through 2032."

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#### **5 Stars & 18.5/20 (93) Candice Chow, Raymond Chan Reviews, December 2024** (2022 Vintage)

"Full, deep ruby-red with a garnet-purple hue, even colour throughout. The nose is full and opulent, with aromas of black plum, blackcurrant, blackberry, cedar, mint and star anise. Full-bodied, aromas of black plum, blackcurrant and blackberry are fresh, enriched by cedar, mint, star anise and cocoa. The rich mouthfeel is packed with finely woven tannins, leaving a sandy texture. The concentration of fruit and oak spices contributes to complexity. This is a bold, rich red blend with power and balanced fruit and oak details. Match with ribeye steak and beef short ribs over the next 8 years. 55% Barossa Shiraz, 45% Barossa Cabernet Sauvignon, fermented to 14.5% alc, aged 10 months in 14% new French and Hungarian oak hogsheads."

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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  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch