



PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
Winemaker: Louisa Rose
Total acreage under vine: 650
Estate founded: 1849
Region: South Australia
Country: Australia

Yalumba Museum Antique Muscat N/V

WINE DESCRIPTION

Yalumba first began making wines at the Angaston winery more than 167 years ago, and the production of fortified wines has long been part of that history. Today, Yalumba maintains its reputation for premium quality fortified wines by occasionally releasing very small parcels of show reserve stocks. Luscious and intense, this gloriously indulgent dessert wine is made from Muscat grapes that are picked late for sweetness and aged in barrels for up to 10 years.

Made predominantly from the brown, red and black sports of the Muscat Blanc à Petits Grains grape. Briefly fermented on skins to soften and release the flavours from the shrivelled and partially raisined berries. After draining and pressing, the fermentation is arrested by fortification with neutral grape spirit to retain the varietal flavours and liqueur sweetness in the wine

The vintage wines are then put into small oak barrels to mature, producing complex wines with raisin and fruitcake flavours. After many years of maturation, a selection of older and younger wines are judiciously blended to produce a complex and balanced wine displaying fruit and aged characters. The base blend, from which the Antique Muscat is bottled, is regularly re-blended to perpetuate the consistency and complexity of this classic style from year to year.

TASTING NOTES

This luscious dessert wine is deep amber to tawny in colour with olive green hues. The wine exhibits classic perfumed aromas of the Muscat grape – lifted florals of rose petal, ginger spice and orange peel, with butterscotch and fruitcake. The palate is soft, silken and luscious in texture, quite viscous and concentrated, then richly flavoured showing a melange of raisined fruit, wood aged characters, fruitcake and spices, finishing with delicate and integrated spirit. This is an indulgent and seamless wine.

FOOD PAIRING

Serve with blue cheese, crème brûlée or pecan pie and a dollop of triple cream.

VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Multiple soil
Elevation:	150-1,200 feet
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Varietal composition:	100% Muscat
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	no
Type of aging container:	Barriques and Hogsheads
Type of oak:	French and American
Length of aging before bottling:	8 years
Prefermentation technique:	Cold soak

ANALYTICAL DATA

Alcohol:	18%
pH level:	3.7
Residual sugar:	300 g/L
Acidity:	5.1 g/L