



## 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 Aged Tawny 21 Years Old N/V

### WINE DESCRIPTION

This luscious 21 Year Old Tawny is made from old vine varieties including Shiraz, Grenache, Mourvèdre and Muscadelle.

The grapes were fermented on skins for several days then fortified with fine brandy spirit, distilled through Yalumba's very own still. During the ageing process, between 2-3% of the wine will evaporate each year, also known as the 'angel's share'. Combined with maturation over 21 years, the resultant wines are rich and concentrated, and meticulously blended to produce this aged tawny.

### TASTING NOTES

A deep tawny in colour with a distinctive yellow-green edge indicating extended wood maturation. The aroma is multi-layered with intense raisin fruits, fruitcake, anise, roasted nuts and caramelised toffee, all seamlessly wound together. The palate is richly flavoured, sweet, round and luscious, revealing dried fruits and caramelised toffee with a persistent lingering finish.

### FOOD PAIRING

Drink now, served alongside a rich chocolate lava cake or salted caramel slice.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Various ex South Australia
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Fining agent:	Animal based
Size of aging container:	Matured in various old French and American hogsheads, barriques and quarter casks.
Type of oak:	French and American
Length of aging before bottling:	20+ years

### ANALYTICAL DATA

Alcohol:	20%
pH level:	3.4
Residual sugar:	222 g/L
Acidity:	8.4 g/L