



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 Fine 30 Years Old N/V

WINE DESCRIPTION

This luscious 30 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 30 years, the resultant wines are rich and concentrated, and meticulously blended to produce this aged tawny.

TASTING NOTES

A deep tawny in colour with tinges of green around the edge indicating intense wood age concentration. Aromas of wood aged complexity and elegant brandy spirit featuring sweet spices, caramelised toffee and praline notes, fig, raisins, quince and roasted nuts. The palate is richly flavoured with fruitcake, dark chocolate and brûlée, integrated and seamless with a persistent aftertaste of honey, dried fruits and caramelised toffee lingering on the finish. The richness and weight are held in harmony by the spirit and acid balance delivering a long persistent finish.

FOOD PAIRING

Drink now, served alongside chocolate hazelnut cake with praline chocolate crunch.

VINEYARD & PRODUCTION INFO

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

WINEMAKING & AGING

Fermentation container:	Mixed based on age
Fining agent:	Animal based
Age of aging container:	hogsheads, barriques, quarter casks
Type of oak:	French and American
Length of bottle aging:	30 years
Prefermentation technique:	Cold soak

ANALYTICAL DATA

Alcohol:	21%
pH level:	3.4
Residual sugar:	232 g/L
Acidity:	9 g/L