YALUMBA

FAMILY WINEMAKERS 1849

# Yalumba Museum Aged Tawny Rare 50 Years Old N/V

## WINE DESCRIPTION

This wine is very special. It is the last of our oldest fortified wines to be released; the final remaining relic from our showcase of fortified wines. This last parcel of rare aged fortified wine is a fitting reflection of Yalumba's 170 year wine heritage, thoughtfully preserved amongst our ancient collection of old museum wines.

The core of this wine, originating in the 1940s and 1950s, was made from old vine varieties including Shiraz, Grenache, Dolcetto, Mourvèdre and Muscadelle. The grapes were fermented on skins for several days then fortified with fine pot still 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 50 years, the resultant wines are rich and concentrated, and meticulously blended to produce this aged tawny. Over the years, this wine has been blended with medium sweet Apera-style wine to counteract the immense concentration and maintain the drying finish of this exceptional old tawny style.

## TASTING NOTES

Deep golden tawny in colour with pronounced green edges indicating exceptional wood age. The aroma exudes spicy aged characters from extensive maturation in small oak casks. Still vibrant and fresh, yet complex with vanillin and burnt toffee, dark chocolate and Christmas pudding. The flavours of rich fruit cake with dried fruits and nuts, caramel and honey merge with the intense aged complexity. The palate is silky and luscious with a beautiful aged concentration imparting a firm, piquant richness that lingers persistently.

## FOOD PAIRING

Drink now, served alongside hard cheese, quince paste, roasted nuts and salted crackers.

## VINEYARD & PRODUCTION INFO

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|---|---|
| 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 |
| Malolactic fermentation: | No |
| Fining agent: | Animal based |
| Age of aging container: | hogsheads, barriques, quarter casks |
| Type of oak: | French and American |
| Length of aging before bottling: | 50+ years |
| Prefermentation technique: | Cold soak |

## ANALYTICAL DATA

| | |
|---|---|
| Alcohol: | 22% |
| pH level: | 3.2 |
| Residual sugar: | 210 g/L |
| Acidity: | 12.1 g/L |

## PRODUCER PROFILE

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

WINEBOW IMPORTS

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