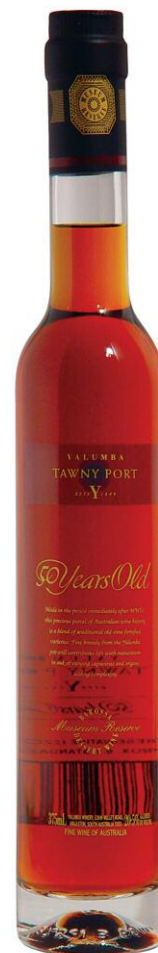


YALUMBA

Museum Reserve 50 Year Old Tawny NV

Samuel Smith, founder of Yalumba, first began making wines at his Angaston winery almost 150 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.

Made in the period immediately after WWII, this precious parcel of Australian wine history represents the very finest and oldest ever released from our reserved stocks of showcase wines. Deep golden tawny in colour, the aroma developed over all these years features burnt caramel and spices with pungent wood aged rancio characters. The immense concentration of flavour imparts a firm tangy richness to the middle and intense rancio complexity persists in the aftertaste.



WINEMAKING / VITICULTURE

The core of this wine, thought to have originated in the 1930s, was made from old vine varieties. At this time, they mainly consisted of Shiraz, Grenache, Dolcetto, Mourvèdre and Muscadelle. Fortified with fine pot-still brandy spirit produced in Yalumba's very own still and then matured in oak of varying capacities and origins. During the past 50 years, evaporation each year has resulted in a rich and concentrated wine, with around 85% of the original wine disappearing, to become the 'angel's share'. Over the years it has been regularly blended with Amontillado to counteract the concentration of sugars and maintain dry finish of this exceptional old tawny style.

WINEMAKER'S COMMENTS

A Barossa Valley boy to the core, David Zimmermann joined Yalumba in 1967 as a Laboratory Assistant under the watchful eyes of Rudi Kronberger and Peter Wall. In 1973, Zimm joined the winemaking team. Since 1986 he has been solely responsible for the production of all Yalumba's range of fortified wines. As well as the importance of having top quality fruit for producing great fortified wines, Zimm still regards the traditional fortified winemaking philosophies and techniques learnt from Rudi as foremost for producing fortified wines of exceptional character.

PRESS REVIEWS / AWARDS

96 points - "... Made from a blend of Shiraz, Grenache, Dolcetto, Mourvèdre, and Muscadelle shortly after World War II, it's dark amber color is followed by sweet notes of roasted nuts, molasses, maple syrup, caramel, toffee, and brandy-macerated berry fruit. The aftertaste goes on for 60+ seconds. Drink it over the next decade. Its pretty spectacular stuff..."

The Wine Advocate, USA, 23 August 2003

VINTAGE INFORMATION

Vintage	NV
Region	Barossa Valley
Winemaker	David Zimmermann
Oak Treatment	Over 50 years in oak quarter puncheons.
Alc/Vol	19.1%
Total Acid	5.8 g/L
pH	3.5
Residual Sugar	160 g/L

