

YALUMBA

Museum Reserve Antique Tawny NV

Yalumba first began making wines at the 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.

"Four decades ago my father, Wyndham, initiated the practise of putting aside a few barrels of each year's production of deluxe tawny. Known in the cellar as 'antique tawny' these wines are left to quietly mature in various corners of our marble cellars. Our master blender, David Zimmermann, then painstakingly assembles a wine with an average age of over 15 years - rich and concentrated - it is an important part of Australia's heritage." - Robert Hill Smith

This outstanding old dessert wine is deep tawny in colour, with an aroma of wood aged rancio, elegant brandy spirit and hints of dried fruits and spices. The palate has a firm rich texture, with chocolate and caramel flavours and a persistent aftertaste of nuts and rancio characters. Fine spirit characters produce a balanced drying finish.



WINEMAKING / VITICULTURE

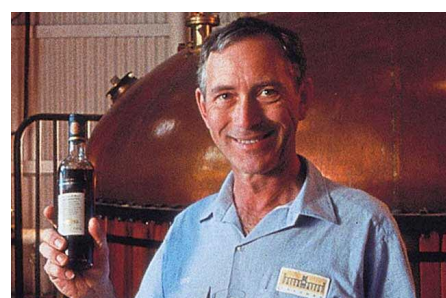
The original wines made four decades ago were blended from old-vine varieties such as Shiraz, Grenache, Mourvèdre and Muscadelle. Since 1985, Portuguese fortified varieties Touriga, Tinta Coa and Tinta Molle have contributed additional complexity to the blend. Dry-grown vineyards in the warmer sub regions of the Barossa Valley are well suited for their low yield and high ripening potential. The grapes are fermented on skins for several days to extract flavour and body then fortified with brandy spirit. After many years of maturation, a selection of older and younger wines are judiciously blended to produce a complexity and balance of fruit and aged characters. The base blend from which this Antique Tawny is bottled is regularly re-blended to perpetuate the consistency and complexity of this classic tawny style from year to year.

WINEMAKER PROFILE

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 and spirits. 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.

VINTAGE INFORMATION

Vintage	NV
Region	Barossa Valley
Winemaker	David Zimmermann
Oak Treatment	Over 15 years in French oak hogsheads.
Alc/Vol	19%
Total Acid	5.8 g/L
pH	3.5
Residual Sugar	160 g/L



For more information visit <http://www.yalumba.com>