

YALUMBA

Museum Reserve 21 Years Old Antique 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.



WINEMAKING / VITICULTURE

Original old vine Shiraz, Grenache, Dolcetto, Mourvèdre, Muscadelle, with a small percentage of Touriga, Tinta Cao and Tinta Molle contributing complexity to the blend.

Features wood aged rancio, elegant brandy spirit with hints of sweet spices, caramelised toffee and chocolate. Firm, rich middle texture framed by a full creamy structure. A balanced drying finish with persistent aftertaste of honey, dried fruits and caramel flavours linger on the finish.

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.

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

VINTAGE INFORMATION

Vintage	NV
Region	Barossa Valley
Winemaker	David Zimmermann
Treatment	French and American matured small oak barrels.
Alc/Vol	19.1%
Total Acid	5.8 g/L
pH	3.5
Residual Sugar	160 g/L

