

YALUMBA

Museum Reserve Muscat 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.

This luscious dessert wine is deep amber to tawny in colour, with the classic perfumed aroma of the muscat grape - rose petal, ginger and orange peel, with a hint of raisined fruit. The palate has a soft, luscious texture, and is richly flavoured displaying a balance of fruit and aged characters. The finish is full and rich with raisined fruits and spices lingering in the aftertaste.



WINEMAKING / VITICULTURE

Yalumba Museum Reserve Muscat NV is made entirely from the red and pink sports of the Muscat, a Petite Grains grape variety grown in the Rutherglen and other traditional areas of northern Victoria. Dry-grown vineyards in these warm regions are ideally suited for producing exceptionally ripe fruit. The grapes ripen with considerable raisining of the berries regularly producing over 20 Baume. The wine is fortified with neutral grape spirit with no, or very little fermentation to retain the varietal and raisined flavours and liqueur sweetness in the final wine. 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 the Museum Muscat is bottled is regularly re-blended to perpetuate the consistency and complexity of the classic 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 David 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.

PRESS REVIEWS / AWARDS

Gold and 'Best of Class' at the 2000 Pacific Rim International Wine Comp
Gold and 'Best of Class' at the 2000 National Orange Wine Show
Gold at the San Francisco Wine Competition 2000

96 points - "A killer value, it offers aromas of melted toffee, brandy-macerated raisins, prunes, maple syrup, molasses, and ripe figs."

Robert M. Parker, Jr.'s, The Wine Advocate (USA), October 25, 2004

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

VINTAGE INFORMATION

Vintage	NV
Region	Rutherglen
Winemaker	David Zimmermann
Treatment	7 years in French oak puncheons.
Alc/Vol	18%
Total Acid	4.6 g/L
pH	3.8
Residual Sugar	243 g/L

