



YALUMBA

FAMILY WINEMAKERS 1849



Yalumba Aged Tawny 21 Years Old NV

WINE DESCRIPTION

This luscious 21 Year Old Tawny is made from old vine varieties including Shiraz, Grenache, Mourvèdre and Muscadelle.

WINE PRODUCTION

The grapes were fermented on skins for several days then fortified with fine 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 21 years, the resultant wines are rich and concentrated, and meticulously blended to produce this aged tawny.

TASTING NOTES

A deep tawny in colour with a distinctive yellow-green edge indicating extended wood maturation. The aroma is multi-layered with intense raisin fruits, fruitcake, anise, roasted nuts and caramelised toffee, all seamlessly wound together. The palate is richly flavoured, sweet, round and luscious, revealing dried fruits and caramelised toffee with a persistent lingering finish.

FOOD PAIRING

Drink now, served alongside a rich chocolate lava cake or salted caramel slice.

VINEYARD & PRODUCTION INFO

Vineyard name:	Various ex South Australia
Certifying organizations:	ISO14001; Entwine Australia
Sustainability certification:	EPA Accredited Sustainability Licence

WINEMAKING & AGING

Fining agent:	Animal based
Size of aging container:	Matured in various old French and American hogsheads, barriques and quarter casks.
Type of oak:	French and American
Length of aging before bottling:	20+ years

ANALYTICAL DATA

Alcohol:	20.0 %
pH level:	3.4
Residual sugar:	222.0 g/L
Acidity:	8.4 g/L

PRODUCER PROFILE

Estate owned by: Robert Hill-Smith
 Winemaker: Louisa Rose
 Total acreage under vine: 650
 Estate founded: 1849
 Winery production: 960,000 Bottles
 Region: South Australia
 Country: Australia