



AGED TAWNY 21 YEARS OLD

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

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.

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



WINEMAKER: Kevin Glastonbury

TOTAL ACID: 8.4 g/L

pH: 3.44

TOTAL SO₂: 68 mg/L

ALC/VOL: 20%

OAK DETAILS: Matured in various old French and American hogsheads, barriques and quarter casks.

THIS FINE TAWNY WAS AGED 21 YEARS IN CELLARS AT YALUMBA