



## FINE AGED TAWNY 30 YEARS OLD

This luscious 30 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 30 years, the resultant wines are rich and concentrated, and meticulously blended to produce this aged tawny.

### TASTING COMMENTS

A deep tawny in colour with tinges of green around the edge indicating intense wood age concentration. Aromas of wood aged complexity and elegant brandy spirit featuring sweet spices, caramelised toffee and praline notes, fig, raisins, quince and roasted nuts. The palate is richly flavoured with fruitcake, dark chocolate and brûlée, integrated and seamless with a persistent aftertaste of honey, dried fruits and caramelised toffee lingering on the finish. The richness and weight are held in harmony by the spirit and acid balance delivering a long persistent finish.

Drink now, served alongside chocolate hazelnut cake with praline chocolate crunch.



WINEMAKER: Kevin Glestonbury

TOTAL ACID: 9.0 g/L

pH: 3.37

TOTAL SO<sub>2</sub>: 66 mg/L

ALC/VOL: 21%

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

**THIS FINE TAWNY WAS AGED 30 YEARS IN CELLARS AT YALUMBA**