



RARE AGED TAWNY 50 YEARS OLD

This wine is very special. It is the last of our oldest fortified wines to be released; the final remaining relic from our showcase fortified wines. This last parcel of rare aged fortified wine is a fitting reflection of Yalumba's 170 year wine heritage, thoughtfully preserved amongst our ancient collection of old museum wines.

HISTORY & WINEMAKING

The core of this wine, originating in the 1940s and 1950s, was made from old vine varieties including Shiraz, Grenache, Dolcetto, Mourvèdre and Muscadelle. The grapes were fermented on skins for several days then fortified with fine pot still 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 50 years, the resultant wines are rich and concentrated, and meticulously blended to produce this aged tawny.

Over the years, this wine has been blended with medium sweet Apera-style wine to counteract the immense concentration and maintain the drying finish of this exceptional old tawny style.

TASTING COMMENTS

Deep golden tawny in colour with pronounced green edges indicating exceptional wood age. The aroma exudes spicy aged characters from extensive maturation in small oak casks. Still vibrant and fresh, yet complex with vanillin and burnt toffee, dark chocolate and Christmas pudding. The flavours of rich fruit cake with dried fruits and nuts, caramel and honey merge with the intense aged complexity. The palate is silky and luscious with a beautiful aged concentration imparting a firm, piquant richness that lingers persistently.

Drink now, served alongside hard cheese, quince paste, roasted nuts and salted crackers.



THIS RARE TAWNY WAS AGED 50 YEARS IN CELLARS AT YALUMBA

WINEMAKER: Kevin Glestonbury | TOTAL ACID: 9.0 g/L | pH: 3.37 | TOTAL SO₂: 66 mg/L | ALC/VOL: 21%
OAK DETAILS: Matured in various old French and American hogsheads, barriques and quarter casks.