

YALUMBA

FAMILY VIGNERONS C. 1849

Yalumba first began making wines at its Angaston winery more than 165 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.

YALUMBA MUSEUM RESERVE MUSCAT NV

WINEMAKING/VITICULTURE

Made predominantly from the brown, red and black sports of the Muscat a Petite Grains grape variety. Fermented on skins very briefly to soften and release the juice and flavours from the shrivelled and partially raisined berries. After draining and pressing of skins, the fermentation is arrested by fortification with neutral grape spirit to retain the varietal flavours and liqueur sweetness in the final wine. The vintage wines are then put aside into small oak barrels to mature, producing a complexity of raisined and fruitcake flavours. 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 this classic style from year to year.

TASTING COMMENTS

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, overlaid by raisined fruits. 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 fruit cake and spice flavours lingering on the aftertaste.



VINTAGE INFORMATION

Vintage:	NV
Region:	South Eastern Australia
Winemaker:	David Zimmermann
Treatment:	Seven years in various old French and American hogsheads and barriques
Total Acid:	4.9 g/L
pH:	3.73

