

### **THE FRUIT**

This fine aged tawny is made from the Barossa's traditional tawny varieties - mostly grenache, with some mataro and shiraz - and has been blended to an average age of six years.

### **THE WINEMAKING**

After harvest and crushing, fermentation is initiated in traditional open fermenters. Fermentation is stopped at the desired sweetness by the addition of high-quality brandy spirit. After pressing and clarification, the wine is matured in older barriques and hogsheads, allowing it to slowly develop harmony and complexity without adding obvious oak character. We use a solera-based system, enabling us to consistently release wines of high quality and to gradually improve that quality even further. A limited quantity of Aged Tawny is drawn for bottling each year and the barrels topped up with selected younger wine.

## ( *Grant Burge* **AGED TAWNY** ).

*The wine is a lovely golden tawny colour with definite red tinges. The spicy fruit flavours are a legacy of the high proportion of grenache and add a lifted freshness to the more complex aged characters in the background. The palate is smooth and rich, with the mid-palate sweetness balanced by an elegant drying finish.*

