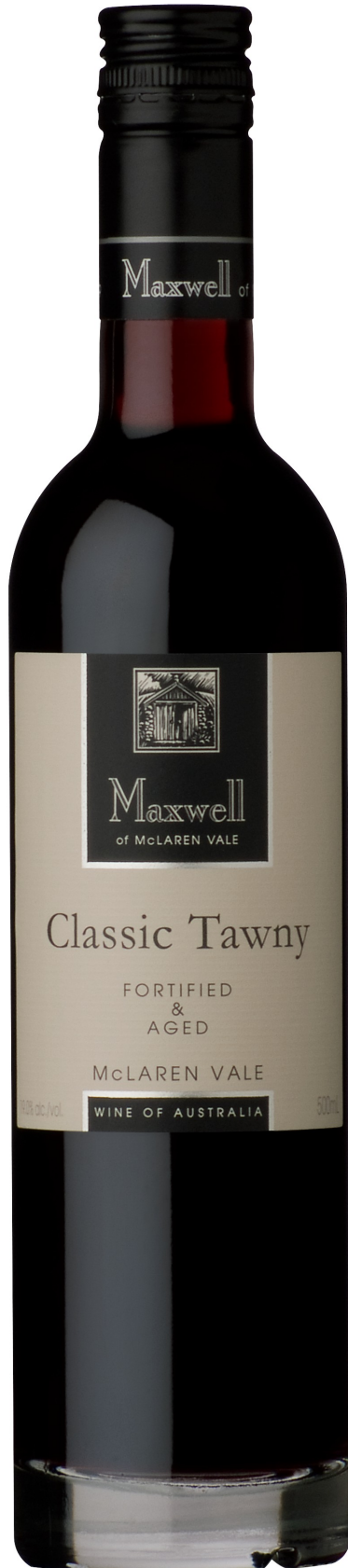


# NV Classic Tawny

## TASTING NOTE



### THE WINE

A great example of quality grapes made into port and left for many years quietly resting and developing in oak barrels without being disturbed, pumped, topped or even yelled at!

What once was called Port has now changed as the EU ask us to respect their history . We have decided on classic tawny to suggest some time ageing in barrel of around ten years . The Shiraz was fortified and left to mature in seasoned barrels (no new oak) .

### COLOUR AND AROMA<sup>1</sup>

Dark chocolate caramel colour with a lifted aroma of caramelised honey and raisins.

### PALATE<sup>1</sup>

The palate is viscous, sweet and luscious with intense sultana, dark chocolate, vanilla bean and hints of clove. The aging of this classic tawny has resulted in a very complex wine with a lingering aftertaste.

### TECHNICAL NOTES

Varietal composition: Shiraz 86%, Grenache 14%

Region (GI): McLaren Vale

Winemaker: Andrew Jericho & Mark Maxwell

Oak maturation: Aged for an average of 10 years in older 300lt barrels..

Alc: 19.0% alc./vol.      TA: 6.82 g/L      pH:3.66

<sup>1</sup>Colour, aroma and palate assessed at the time of commercial release.