

THE FRUIT

This fine mature tawny is made from the Barossa's traditional tawny varieties - grenache, mataro and shiraz - and has been blended to an average age of 10 years.

THE WINEMAKING

After harvest and crushing, fermentation is initiated in traditional open fermenters. The fermentation is stopped at the desired sweetness level by the addition of high-quality brandy spirit. After pressing and clarification, the wine is matured in older barriques and hogsheads which allow the wine to slowly develop harmony and complexity without adding obvious oak character. I have assessed and reblended my tawny material into a solera-based system which will enable us to consistently release wines of high quality and to gradually improve that quality even further. Only a strictly limited quantity of 10 Year Old Tawny will be drawn from the solera for bottling each year, and the barrels will be topped up with selected younger wine.

(Grant Burge 10 YEAR OLD TAWNY).

My 10 Year Old Tawny is a richly flavoured wine showing a tawny colour with tinges of red. Complex rancio characters show through on the bouquet, together with some fresh fruit characters and excellent integration of spirit. The palate is sweet and mellow but finishes quite dry and shows a harmonious balance of developed fruit characters and oak tannins.

