

THE FRUIT

This exceptional mature tawny is made from the Barossa's traditional tawny varieties — grenache, mataro and shiraz — and has been blended to an average age of 20 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 20 Year Old Tawny is drawn for bottling each year and the barrels topped up with selected younger wine.

(*Grant Burge* **20 YEAR OLD TAWNY**).

My 20 Year Old Tawny is a rich, mature wine showing deep tawny colour, complex rancio characters on the bouquet 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.

