

MASTERS OF FLAVOUR



CELLAR RESERVE GRAND LIQUEUR MUSCAT

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent wine-making families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, he established an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A mature style, the Cellar Reserve Grand range of fortified wines demonstrates layers of rich flavours and complexity from time spent ageing in barrel for many years.

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

When the grapes are ripe, usually in the range of 16° to 18° baumé, they are then handpicked, crushed and allowed to undergo a partial fermentation for 1-2 days before draining and pressing. The fermenting juice is then fortified to 18% v/v alcohol with a neutral, high strength spirit to arrest the fermentation. The fortified Muscat is then transferred into oak casks and barrels to slowly mature for many years.

COLOUR

Dark amber with an olive green tinge.

NOSE/ AROMA

Concentrated raisin fruit with aged nutty characters.

PALATE

Raisin and dark chocolate flavours with richness, intensity and a long lingering finish.

ANALYSIS

Alc/Vol 18.0% T.A 3.2 g/L pH 3.76

PEAK DRINKING

Matured in oak for many years, and ready to enjoy now.