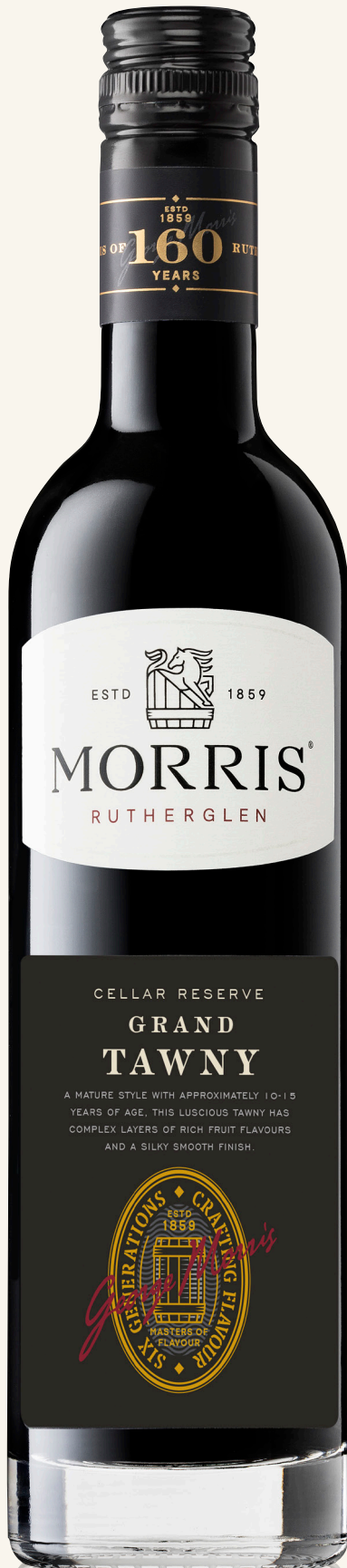


MASTERS OF FLAVOUR



CELLAR RESERVE GRAND LIQUEUR TAWNY

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

After crushing, a yeast is added to carry out a partial fermentation and at the desired baume, pressing occurs. A specially selected low strength spirit is then added to stop the fermentation. The young tawny is then placed into old barrels and casks for several years to develop the desired aged rancio characters. Only the best of these, and some as old as 40 to 50 years of age will find their way into the Cellar Reserve Grand blend prior to bottling.

COLOUR

Medium depth tawny with olive green hues.

NOSE/ AROMA

Lifted & fresh mature fruit combined with subtle spirit and “rancio” characters.

PALATE

A rich and luscious fruit driven palate with a silky smooth finish.

ANALYSIS

Alc/Vol 12.8% T.A 6.4g/L pH 3.39

PEAK DRINKING

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