

MASTERS OF FLAVOUR



CELLAR RESERVE GRAND LIQUEUR TOPAQUE (TOKAY)

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

The grapes are handpicked and crushed into open fermenters with the addition of yeast and allowed to partially undergo fermentation, before draining, pressing and fortification with neutral high strength spirit to stop the fermentation. The wine is then transferred to oak casks and barrels for an average of 16 years maturation to develop richness, intensity and aged influence on the wine.

COLOUR

Golden brown with subtle khaki hues.

NOSE/ AROMA

Concentrated aromas of toffee and malty characters are underpinned with a butterscotch lift and distinct nutty elements.

PALATE

Rich and intense flavours of toffee, mocha, and soft caramel with a generous mid palate and a long, luscious finish.

ANALYSIS

Alc/Vol 17.6% T.A 5.4g/L pH 3.89

PEAK DRINKING

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