



## MASTERS OF FLAVOUR

## NV CLASSIC 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 winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing 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 Classic Range of fortified wines is all about freshness and varietal character balanced by subtle age complexity from time spent in barrel.

WINE COMPOSITION	Produced from Brown Muscat, which is a clone of the Muscat aux Petit Grains Rouge (Muscat with small red berries).
VINEYARD OR REGION	Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.
WINEMAKING & MATURATION	When ripe, the grapes were handpicked, crushed and fermented on skins for 24 hours, before draining and pressing the juice. The juice was then fortified with high strength neutral grape spirit. The fortified Muscat was matured in large oak casks ranging in size from 1,500 to 4,500 litres until blending. During blending, many different vintages are used in order to give lusciousness, richness, age and freshness.
COLOUR	A deep brown core with amber rim.
Nose	A rich bouquet with intense preserved fruit and touches of fresh rose petal floral notes.
PALATE	Showing rich and youthful varietal characters, with luscious raisin flavours filling the mouth, finishing dry through the integration of oak and great persistence.
PEAK DRINKING & CELLARING POTENTIAL	Matured in oak for many years, and ready to enjoy now.
ENJOY	Serve with dessert, such as an enjoyable accompaniment to sticky date pudding or chocolate cake.
ANALYSIS	Alc/Vol 17.5% TA 3.4g/L pH 3.97



David Momis

David Morris, Chief Winemaker

