



MASTERS OF FLAVOUR

NV OLD PREMIUM RARE 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 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 true benchmark, only the most exceptional vintages are blended for the highly coveted Old Premium Rare range of fortifieds. The 2019 release of our Old Premium Rare Tawny has been crafted in celebration of our 160th anniversary, released in strictly limited quantities of exactly 160 cases. Using materials dating back to the early 1940s, this Rare Tawny strikes the perfect harmony of aged character, honouring our generations of tradition and skill, and freshness, resembling our commitment to our ongoing legacy for flavour and quality.

WINE COMPOSITION	Crafted from vintages that our Chief Winemaker identified as being of only the best quality. Comprised from a range of wines of these qualities, some of which dating back to 1941, for complexity of age and balanced freshness. Made from full-flavoured red varieties such as Shiraz.
VINEYARD OR REGION	Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.
WINEMAKING & MATURATION	The grapes were left on vines until the ideal Baumé was reached to develop those classic Tawny flavours. Upon arrival at the winery, the grapes were crushed and allowed to partially undergo fermentation before draining and pressing, then a spirit of complex character is added for fortification. The wine was transferred into oak casks and barrels to slowly mature and develop over the years. The resultant Tawny is a specially selected blend of these exceptional vintages.
COLOUR	Deep and rich tawny brown in colour with a warm amber edge.
Nose	Sensational aromas of rich and mature ripe fruits and warm spices, complemented by toasted almonds.
PALATE	Intensely rich and alluring with concentrated dried fruits with bursts of sweetness, moreish spice and a subtle toffee-like bitterness. The integration of spirit provides lift and freshness that marries with the aged complexity from years spent in oak, to provide a long lingering finish.
PEAK DRINKING	
& CELLARING	Matured in oak for many years, and ready to enjoy now.
POTENTIAL	
ENJOY	Savour for special occasions and celebrate life milestones with friends and family, or a pleasurable finish to a meal. Partners sublimely with dark fruit cake or a strong mature Cheddar.
ANALYSIS	Alc/Vol 20.0%





