

## MASTERS OF FLAVOUR



### OLD PREMIUM RARE TOPAQUE

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 true benchmark, only the most exceptional vintages are blended for the highly coveted Old Premium Rare range of fortifieds, released for this strictly limited release

### REGION

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

### WINEMAKING & MATURATION

The fruit for this wine is called Muscadelle and is grown on the Morris Estate. The fruit is left to hang on the vine to concentrate both flavour and natural sugar levels. They are handpicked, crushed and allowed to partially undergo fermentation, before pressing and fortification with high strength neutral spirit. It is then transferred to casks and barrels for years of maturation, where the wine will concentrate in flavour and gain more texture and lushness through evaporation, otherwise known as the 'Angels Share'. This wine has an average age of 20 years.

### COLOUR

Golden brown with green hues on the rim.

### NOSE/ AROMA

Aromas of honey, butterscotch and cold tea characters (typical of the style) delight the nose.

### PALATE

Incredibly rich and concentrated with layers of butterscotch, ginger snap and spice flavours.

### ANALYSIS

Alc/Vol 18% T.A 3.8 g/L pH 4.12

### PEAK DRINKING

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