

BAILEYS of GLENROWAN

Richard Bailey, the founder of Baileys of Glenrowan, brought his family to Australia in the 1850s. The family moved to North Eastern Victoria in the 1860s and Varley Bailey, Richard's son, made the first Baileys wine in 1870. Since this time, the region has become world-renowned for its premium red and fortified wines. Baileys of Glenrowan continues to be recognised today as a world-class producer of full-flavoured red and luscious fortified wines.

Baileys of Glenrowan Winemaker's Selection Old Topaque NV

This limited edition, ultra-premium Old Topaque fits within the "rare" classification for fortified wines and is the embodiment of the rich, luscious fortified wines of North Eastern Victoria. Blended from specially selected parcels of fruit, it is a deep caramel gold in hue and features tantalising aromas of toffee, butterscotch and malt. The full palate shows a delightful complexity, with extended maturation in old oak giving the wine the optimum balance of fruit, depth and length.

Viticulture

Baileys of Glenrowan has some of Victoria's oldest plantings of vines. After the devastation of phylloxera at the turn of the last century, the vines were replanted in the rich granite soil below the Warby Ranges. The Glenrowan region has long warm summers with very little rainfall, allowing fruit to develop intense flavours and high natural sugar levels. This wine was made from Muscadelle grapes sourced from the world renowned fortified wine region of North East Victoria.

Vinification

After crushing and fermentation, individual parcels of Muscadelle were aged in variously sized barrels of old oak. Our winemaker blended this wine from the finest parcels available to produce a fortified wine that is the ultimate expression of Baileys of Glenrowan's winemaking heritage.

Winemaker

Paul Dahlenburg

Suggested Food

Sublime on its own, but also a fine accompaniment to warm winter desserts.

Cellaring

Offers a memorable drinking experience now. Ideally, drink within three months of opening the bottle to gain the best from the wine.

Technical Analysis

pH: 3.68 Acidity: 5.6g/L Alcohol: 17.5%

