

THE BARTONDALE TAWNY

COLOUR: Garnet red with a hazelnut hue.

NOSE: A deep, dark and dense wine with intense aromas of juicy prunes, raisins, sultanas, coffee and chocolate.

PALATE: An intense and rich wine with complexity. Dark chocolate, coffee, fruit cake and dried fruit like characters are all intermingled with a touch of sweet spice. The oak adds a complexity and softness that along with the silky tannins gives this wine a smooth, rich mouthfeel.

WINEMAKING: This wine is made of Shiraz and Grenache, split over three vintages—2007, 2008 & 2010.

The grapes were hand-picked at the end of the season, after everything else. At this point the baume was at 16, in which the berries start to shrivel and slightly raisin, losing water content and increasing in sugar concentration.

After hand harvesting, the fruit is brought to the winery for processing. It is destemmed, crushed and fermentation begins, occurring in open-top fermenters with careful hand plunging. Once the sugar levels have decreased to a desirable stage, the grapes are pressed off and a brandy spirit is added. The wine is transferred into old French oak for maturation. After approximately 10 years, the wine is blended across vintages to create a tawny style wine.



VINTAGE: NV

ALC: 19%



CHURCHVIEW
— MARGARET RIVER —