

## GARNET

## Background:

The variety 'Muscat a petit grains', or simply 'Brown Muscat' as it is known in Australia, is quite different to the 'Muscat of Alexandria' or 'Gordo' that is grown in many a back garden across the country. The latter requires a very long season to reach maturity and produces wines of rather less distinction. Muscat a Petit Grains ripens early and, if left to hang on the vine, produces grapes of unsurpassed concentration, flavour and aroma. Dr. John Gladstones suggested that Brown Muscat should be tried in the country around Busselton and on his advice we planted the variety in Dunsborough some 30 years ago.

The Garnet style is a fortified wine, but a new age example with an alcohol of 15.6% rather than the usual 18-20%. The lower alcohol enhances the sweetness and lusciousness of the wine and avoids any late palate alcohol hotness.

A great wine choice to finish any evening particularly when there is a chill in the air.



## Current Release: 2019 Vintage - 500ml

Viticultural & vinification notes

VINTAGE CONDITIONS	A low yielding challenging vintage that rewarded only those who were diligent in the vineyard		COL
VINEYARD	Dunsborough		NOS
	Hand pruned to rods		
	Hand picked		PAL
GRAPE VARIETY	Brown Muscat (Muscat a Petit Grains rouge)		
MATURATION	In Puncheons (500 litre barrels). Bottled after one year in oak and bottled under screw cap to retain its freshness.		
WINE ANALYSIS	Alc/Vol:	15.7%	
	Acidity:	5.7 g/l	
	pH:	3.80	
	Residual Sugar:	170 g/l	

	Winemaker Mark Warren's comments
OLOUR	Similar to the garnet stone that has a red shade verging on orange.
IOSE	Intense Muscat character, reminding one of perfume and flowers, particularly roses but also musk stick and a hint of liqueur cherry.
ALATE	A wonderfully luscious sweet desert wine with intense flavours of liqueur cherry, toffee apple and confectionary. Rich, long and satisfying.