



H A P P S

VERY SPECIAL OLD MUSCAT

Background:

The variety 'Muscat a petit grains', or simply 'Brown Muscat' as it is known in Australia, is superior to the 'Muscat of Alexandria' or 'Gordo' that is grown in many a back garden across the country. 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 who promoted the idea that vines should be grown in Busselton and Margaret River, suggested that Brown Muscat should be tried in the country round Busselton.

The wine we call 'Garnet' is a fortified wine, but a new age example with an alcohol of 15-16% rather than the traditional, rather bruising 18-20%.

To make our 'Very Special Old Muscat' we mature Garnet in old barrels. We began the exercise in the mid nineteen eighties. We maintain a standing stock of about 3000 litres. It now includes contributions from many vintages and its average age is slowly increasing as time goes by. Maturation in barrel moves the colour into the orange spectrum, concentrates the sugar and the aroma while adding mysterious nuances that appear only in old wines matured in barrels in a dry outdoor environment. This exercise adds to the cost if only because the stuff is evaporating all the time. This is not a way to get rich. Rather, it satisfies the winemaker's interest in fantasy, romance, mystery and wonderment. It's about pursuing an objective regardless of the cost. Understandably, this puts sheen on the winemaker's halo and gives him confidence in his own integrity.

Prescription:

Approach with reverence, genuflect, go down on your knees and moisten your lips. Swoon.

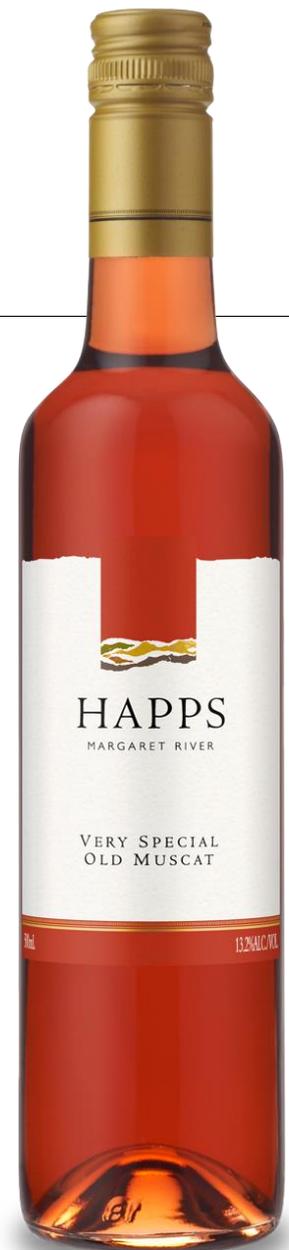
Current Release:

Viticultural & vinification notes

GENERAL RIPENING CONDITIONS	Dunsborough is warm enough in late March to bring about some raisining and concentration in this grape and yet dry enough to inhibit the growth of botrytis. The vines are netted to exclude birds.
VINEYARD	Dunsborough Hand pruned to rods Hand picked
GRAPE VARIETY	Brown Muscat (Muscat a Petit Grains rouge) These are old, low yielding vines.
MATURATION	In Pungeons of 500 litres under a tin roof outside the cellar.
WINE ANALYSIS	Alc/Vol: 16.0% Acidity: 4.5 g/l pH: 3.80 Residual Sugar: approx 230g/l

Winemaker Mark Warren's comments

COLOUR	Red with a slight orange tone and a brown-orange hue
NOSE	Intense aroma of dried fruit, musk stick, Xmas cake and toffee apple with prune and nutty notes.
PALATE	Richly flavoured with dried fruit, toffee, caramel and quince flavours. A luxurious sweet wine matched by intense flavour and long, long flavour. A rare and special release.



Happs Pty Ltd

575 Commonage Rd, Quindalup, Western Australia 6281

Tel: 61 8-9755 3300 Fax: 61 8-9755 3846 Email: happs@happs.com.au Web: www.happs.com.au