

THE BOTHIE NV



T O R B R E C K

BAROSSA VALLEY



VARIETY:	A blend of traditional Barossa fortified wine varieties
AGE:	Blend of vintages, average age 35+ years
VOLUME	500ml
ANALYSIS:	Alc/Vol 22.5% pH 3.63 GF 188g/L

ON A HIGHLAND TRAIL, THE PLACE TO STOP AND REST IS KNOWN AS A BOTHIE.

“ THIS FORTIFIED OLD SWEET WHITE IS THE SORT OF WINE ONE WOULD HOPE TO FIND WHILE TAKING A BREAK FROM INCLEMENT SCOTTISH WEATHER. ”

The Bothie is a fortified old sweet white, a blend of traditional grape varieties which have been used to make this style of wine in the Barossa for generations. Including Madeira Semillon, Frontignac, Palomino, Doradillo, Grenache and Shiraz, these varieties have a rich, and sometimes forgotten history of fortified winemaking in the Barossa.

When the vintage allows, the grapes are picked at optimum ripeness. A small amount of spirit is then added to the fermenting wine to arrest the yeast activity and raise the alcohol level. The resulting barrels are then allowed to mature over a number of years to develop a rich tawny colour and deep, concentrated flavours, until ready to be added to the Bothie blend.

TASTING

Enjoyable with dessert, The Bothie displays powerful aromas of dried stone fruit and butterscotch, accompanied by extraordinary spicy caramel notes. The rich flavours of dried fig, toasted almond and citrus rind balance perfectly with the soft and integrated spirit, creating a full, lush, round palate.