

MUSCAT

FROM THE MIDDLE OF THE 19TH CENTURY, McLAREN VALE BECAME FAMOUS FOR PRODUCING FORTIFIED WINE. THESE DESSERT WINES OFTEN SURPASSED THOSE OF TRADITIONAL EUROPEAN SUPPLIERS AND PROUDLY REINFORCED THE CONCEPT OF A MIGHTY, FAR-FLUNG ANTIPODEAN EMPIRE. OUT OF FAVOUR IN RECENT YEARS, OUR MUSCAT STOCKS LAY SLEEPILY IN BARRELS ABOVE OUR OLD CELLARS. UPON RECENT TASTING, OUR WINEMAKERS DECLARED THESE WINES DESERVED TO BE SHARED AND SAVOURED, SO ONCE AGAIN WE BRING YOU AN AGED MUSCAT, RICH WITH THE AROMATIC TOFFEE NOTES AND RANCIO FLAVOURS THAT ARE THE SIGNATURE OF THE STYLE.



VINTAGE

NV

REGION

McLaren Vale

GRAPE VARIETIES

Muscat

COLOUR

Toffee with a burnt orange rim.

BOUQUET

Fruitcake and honey notes with a hint a tea leaf. Mature muscat rancio aromas with clean lifted spirit add depth and complexity to the bouquet.

PALATE

Toffee with butterscotch with a dash of dried fruit. The palate has amazing freshness for a wine of such age and shows luscious crème brûlée and toffee character that lingers in the mouth balanced by bright acidity and fortifying spirit.

DRINK

Now to 15 years.

FOOD MATCH

Gorgonzola, muscatels and pear.

VINIFICATION

Wines have been made over a range of decades and vinification styles have changed between these parcels. Generally however wines have been fermented on skins briefly and pressed and then fortified with relatively neutral fortifying spirit. Wines have been matured in neutral old oak vessels and racked and returned every year through their long maturation.

OAK MATURATION

Old oak barriques, hogsheads consisting of French and American.

TECHNICAL DETAILS

pH 3.48 Ta 6.95 Alc 18.5%

WINEMAKERS

Various winemakers over the years, including Paul Smith and Paul Carpenter.



WIRRA WIRRA VINEYARDS

Wirra Wirra Vineyards - R.G. & R.T. Trott Pty Ltd - A.B.N. 51 007 692 122
McMurtrie Road, P.O. Box 145, McLaren Vale SA 5171
Ph: +61 (0)8 8323 8414 - Fax: +61 (0)8 8323 8596

www.wirrawirra.com