

THE FRUIT

This exceptional liqueur muscat is made from Muscat a Petit Grains, which is left on the vine to maximum ripeness, and hand picked between 15 - 17 Baume from selected vineyards here in the Barossa Valley.

THE WINEMAKING

After fermenting and fortifying on skins to take advantage of the natural phenolics (skin tannins & flavours) of the muscat variety, the wine is aged in large barrels to control the aged rancio characters. Careful blending produces a wine of richness and complexity, enhanced with the wines taken from our Solera-system, which enables us to consistently release wines of high quality.

(10 Year Old MUSCAT)

My 10 Year Old Muscat is a deep amber colour with a slight rancio hue, which is also evident on the nose. Caramel aromas along with muscat raisined fruit suggest at what's to come on the palate, which is generous and silky. Flavours of baked ginger biscuits, dates and a complex nuttiness is balanced with a clean, fresh finish which leaves a lasting impression.

This is a perfect match to a warm chocolate tart with muscat soaked raisins, or salty blue cheese with poached fruits.

