

The “Old Nut” Fortified



RRP: \$30

Tasting Notes

Nose

Fresh lifted nose of spicy fruitcake, raisins, and dark fruits. Integrated vanillin oak and mocha with a hint of rancio from long term oak maturation.

Palate

Round and voluptuous with intense spice notes balanced with a nutty and creamy palate. Integrated spirit is balanced with fruit intensity and a refreshing acidity runs through the length of the palate. Subtle mocha and vanilla notes intensify on the finish and match the nutty characters of the wine giving great length and power.

Vineyards

Sourced from selected vineyards in McLaren vale consisting of both Shiraz and Grenache. Selected for their robust flavour and structure for ageing potential.

The Old Nut

Made from a secret blend of McLaren Vale fruit since 1981, each year only 1,000 bottles are bottled from the historic master blend, making this a rare and treasured gift, to be appreciated over time.



Region	McLaren Vale	Alcohol /pH / RS	17.3	3.02	74
Variety	Shiraz Grenache	Winemaking			
Harvest Dates	1981 through to 2002	Fruit is harvested at optimal ripeness and crushed to open fermenters in which it is pumped over and undergoes primary fermentation. Careful monitoring of the fermentation process is carried out and at the optimal balance of sugar it is pressed off skins and fortified by using a neutral brandy spirit. It is then aged in large format and hogs head barrels.			
Bottling Date	Bottled to order				
Release Date	October 2013				