



Kings of Prohibition

OLD TAWNY

TASTING NOTE A medium tawny in appearance, the wine has a full warming palate with rich flavours of toffee, cherry vanilla and caramel. The wine although being sweet, still finishes fresh and lively. Complimented by aromas of vanilla and toast with a hint of raisins and fruitcake.

SUGGESTED CUISINE Best as a late night tippie but can be a perfect wine to accompany chocolate and mixed nuts. This tawny also pairs well with a rich dessert such as sticky date pudding or a chocolate tart.

WINEMAKING The grapes are harvested at optimum maturity and then fermented for a short time on their skins. The wine is then drained and pressed and the grape spirit is added to the fermenting. A portion of this wine spends time maturing in used Whisky barrels for one year. The wine is then clarified, stabilised and a portion of the wine goes to barrel to mature in ambient temperature.

AGED IN WHISKY BARRELS

CELLARING Delicious drinking now but will also cellar for up to 3 years.

WINE ANALYSIS Alc/Vol: 17.5% | pH: 3.85 | TA: 4.45g/L

