



Classic Tawny

ALCOHOL	18.0%
AGING REGIME	Seasoned French oak
COLOUR	Tawny brown
NOSE	Orange, tangerine and cherries
PALATE	Coffee and cinnamon toast
FOOD MATCH	After dinner with a fruit and cheese platter and freshly brewed coffee

VITICULTURAL NOTES

Our classic tawny is predominantly made from Shiraz grapes grown in the Ballandean district of the Granite Belt. The intense, rich and savoury Shiraz fruit gives the tawny a richer, sweeter and nuttier flavour.

WINEMAKING NOTES

Tawny is made when the fermentation process is stopped by the addition of grape spirit. This leaves residual sugars in the wine and raises the alcohol content. The result is a beautiful full-bodied succulent wine. Tawny indicated that the wine has been aged in oak for a period until the colour turns to an amber-orange hue.

TASTING NOTES

This full bodied and lively wine shows flavours of orange, tangerine and cherries. The palate displays a hint of candy with berry sweetness. Mellow and rich broad, complex touches of coffee and cinnamon toast round out this traditional fortified wine.



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