



2004 Classic Solera Muscat

ALCOHOL	18.5%
CELLAR	Gets better with age
COLOUR	Rich brick red
NOSE	Fruit cake
PALATE	Viscous ranchio flavours
FOOD MATCH	After dinner with a cheese and fruit platter or sticky date pudding

VITICULTURAL NOTES

The Witches Falls Solera began in 2004 with the processing of Muscat fruit from 80 year old vines from the Granite Belt. Subsequent vintages have been sourced from vineyards located near the township of Ballandean in the Granite Belt.

WINEMAKING NOTES

Older oak matured wine has been blended with young wine achieving a Muscat with rancio characteristics while retaining the primary fruit flavours. As with all great soleras, this process of blending aged wine with younger wine will continue vintage after vintage producing an ageless fortified Muscat. The result is a beautiful, full-bodied succulent wine.

TASTING NOTES

A full complex wine with rich depth of flavour, the perfect way to end a meal. Rich raisined notes on the nose with layers of complexity from the solera. Dried apricots and juicy raisins on the palate lead to a long, inviting finish.



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