

# ANGOVE

SINCE 1886

FAMILY WINEMAKERS

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## Rare Tawny

### RARE TAWNY

RIVERLAND

#### VINEYARD

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This Rare Tawny has an average age of 25 years with much of the wine being significantly older than this and the oldest parcel being sourced from the 1971 Vintage.

Components include those vinified in the Riverland from local fruit in the 1970's & 1980's then matured in the Tea Tree Gully cellars up until the early 2000's when they returned to Renmark for blending into the solera.

#### WINEMAKING

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Matured in a range of small, old American and French oak barrels including ex brandy casks from the St Agnes Distillery, some of which were first filled when we had a functioning winery at the Original Tea Tree Gully Cellars and fortified using both neutral grape spirit and premium brandy spirit the barrels in the solera were topped from Vintage fortified material when required.

The dominant variety is Grenache and also includes notable white fortified varieties White Frontignac, Pedro Ximenez and Muscat Gordo making this tawny a richly aromatic style. In assembling this blend we have looked to encompass an aged rancio complexity with copious mixed spice characters derived from storing in our winery on the top barrel stacks where the temperature is significantly warmer.

Aged in old brandy hogsheads.

#### TASTING NOTES

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|---------|---|
| COLOUR  | Rich cedar red.   |
| AROMA   | Fragrant array of nutty, vanillin and aged characters.  |
| FLAVOUR | Rich rancio flavour. Flavours initially of honey, butterscotch and caramel leading into dark chocolate, hint of espresso and plenty of spice. A deeply raisined finish with an abundance of roasted nuts. |

CELLAR POTENTIAL 10+ years. Consume within 12 months of opening.

#### HAVE IT WITH ...

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Cheese, Quince Paste, Dried fruit and rye biscuits.