

TRENTHAM



Cellar Reserve **LIQUEUR MUSCAT**

The Grapes

Brown Muscat is one of many different varieties in the Muscat family. The more formal name for this variety is 'Muscat Rouge à Petits Grains', referring to its characteristic small red coloured berries. Grown on the Estate vineyard, the vines thrive in the hot climate and the fruit ripens to very high sugar concentrations.

The Winemaking

The grapes are crushed and left on skins overnight with some yeast added to initiate fermentation. This process helps to extract aromas and flavours from the skins. Soon after pressing, neutral grape spirit is added, immediately stopping the brief fermentation. After settling the wine is racked to small old oak barrels and left to age.

In its youth the wine is light orange pink in colour and very fragrant and fruity with attractive Turkish delight notes and clean lifted spirit. As the wine ages, the colour darkens, flavours become less fruity and more complex and there is also a concentration effect due to evaporation.

Vintages dating back to 2003 were used to create this wine, which averages 10 years of age.

The Wine

A beautifully luscious fortified wine with concentrated raisin and honey aromas. The palate is rich and sweet with distinctive Muscat flavour and great length.

With Food

Great with chocolate, rich desserts and blue cheese.

Analysis

Varietal:	Brown Muscat
Region:	Murray Darling
Alcohol:	18.0%
Sweetness:	10.2 Baume