

# Premium FORTIFIEDS

Our collection of aged Premium Fortifieds mature in oak barrels at our family winery. These blends are a living history of the De Bortoli family with some parcels of wine dating back decades. Considered winemaking with patience and passion help to craft our range of Premium Fortified wines.

## 8 YEAR OLD FINE TAWNY

Variety  
Tawny

Region  
Australia

Tasting Note  
Medium tawny colour with lifted aromas of ripe dark fruit and nuts with barrel aged characters. Wonderfully integrated fruit, almond, chocolate and nutty flavours together with barrel aged characters combine to give a persistent flavoursome palate.

Suggested Cuisine  
Enjoy after a meal with a platter of cheeses, dried fruit and nuts.

General Characteristics  
Sweet / Medium bodied

### Winemaking

Fruit is allowed to stay on the vine until very ripe when the concentration of flavours has developed. After crushing and partial fermentation to retain some sweetness, the wine is pressed and then fortified with a neutral spirit prior to maturation in small and large format oak casks.

### Wine Analysis

Alc/Vol: 18.5 % pH: 3.56 TA: 6.0 g/L

### Cellaring

The wine has been aged in barrel and is designed for current consumption but will keep in the bottle for several years.

### Winemaker

Roberto Delgado



FOUR GENERATIONS OF WINEMAKING

• • • •

[debortoli.com.au](http://debortoli.com.au)