

# 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.



## OLD BOYS 21 YEARS BARREL AGED TAWNY

**Variety**  
Tawny

**Region**  
Australia

**Tasting Note**  
Classic tawny colour with streaks of amber. An array of aromas are on display with dark raisined fruits, mocha, hints of vanillin oak and nutty aged barrel characters. Initially luscious, nuances of mocha and coffee have integrated over time, barrel aged flavours in harmony resulting in a smooth, lingering drying finish.

**Suggested Cuisine**  
Tawnys are a traditional after dinner wine that can be savoured with a platter of cheeses or a rich fruit or chocolate dessert.

**General Characteristics**  
Sweet / Medium bodied

**Winemaking**  
Fruit is allowed to stay on the vine until very sweet and an intense 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: 19.0% pH: 3.34 TA: 6.5 g/L

**Cellaring**  
With an average age of 21 years, Old Boys Barrel Aged Tawny can be cellared for extended maturation in bottle but is blended to be enjoyed on opening at any time.

**Winemaker**  
Roberto Delgado

FOUR GENERATIONS OF WINEMAKING

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