

## VINTAGE FORTIFIED

VINTAGE: 2018

SIZE: 375ML, 750ML, 1.5L ALC/VOL: 18.0% **VEGAN FRIENDLY: YES** 

"The pinnacle of wine making at Stanton & Killeen is creating a superb fortified to consume now or age for 20 years."

- Wendy Killeen





Estate grown Tinta Roriz, Touriga National, Tinta Cao, Grand Noir, Durif & Souzao



Deep red/purple but will change over time.



Roses, raspberry, red licorice and fudge.



A multitude of flavours including raspberry, dark chocolate, cherry, mint and red fruit coulis. Complexity and flavour will change over time. Balance is perfect with fruit and light tannins extending over the full length of the extremely long and elegant finish.



Often VF's are regarded as only an after dinner wine, it does suit the purpose admiringly, but when regarded as a food wine new horizons open up. At any age, this wine is a wonderful accompaniment to a wide range of dishes from cheese, meat, grills and hearty vegetables. Can be served chilled in the summertime.



This wine spent a short amount of time in oak barrels, mainly to let the different varietals meld together and settle. It is then bottled before any oxidation can occur, the wine will then age and develop in the bottle, similar to a red table wines. Cellar for 20 - 30 years, however, this wine can be enjoyed at any age.



This is a blend dominated by the traditional Portuguese varietals, some co-fermented, with the addition of Durif. This makes a true Rutherglen wine with some style of Portuguese equivalents. Fermentation is halted at approximately 7% alcohol by the addition of grape spirit to retain natural sugars, fruit flavour and act as a preservative. Blending is important to achieve the perfect balance, where flavours and tannin are harmonious with balanced fruit sweetness.