



## *Digby McLaren Vale Rare Old Fortified*



### **Winemaker's Notes**

At Pirramimma we maintain the tradition of ageing our fortified wines through a solero barrel maturation system. The foundation of the blend dates back to the 1960's when Digby Johnston, then winemaker, made the base wines. Each year the base wine is blended with our best tawny outside the blend to make up our famous Digby Rare Old Fortified. The base is then topped up with the next oldest blend and so on. This tradition ensures the quality is always consistent and will improve over many years. This continual blending also ensures the overall blend is vibrant in colour whilst maintaining wonderful aged characters.

This richly flavoured wine was fortified with quality brandy spirit and matured in small oak barriques.

**Geoff Johnston**

### **Wine Particulars**

Appellation:	McLaren Vale, South Australia
Vintage:	NV
Alcohol:	21%
Acid:	6.4 gr/litre
pH:	3.40
Residual Sugar:	138 gr/litre

**Gold Medal: Decanter World Wine Awards 2020  
Trophy for - "BEST FORTIFIED IN SHOW"  
2017 Vienna International Wine Challenge**