

#### The Wine

The wine has a tawny colour with hints of red. The aroma is a mix of ripe berry fruit, with rancio characters from extended barrel maturation. On the palate there is ripe fruit giving a generous mouth feel with hints of vanilla and chocolate. The wine has an attractive drying finish.

# **Grape Variety**

Predominantly made from Grenache, Shiraz and Mataro grapes, with added brandy spirit, which is used to fortify the wine.

## Winemaking

Hip Sip is a blend of a number of vintages, and are often classified by age, e.g. "10 year old", which indicates that on average the wine has been aging in wooden barrels for at least ten years. Hip Sip is made from red grapes that are crushed and left to ferment on their skins to pick up the red colour. When the juice is partially fermented and retaining the correct level of residual sugar, spirit is added which stops the fermentation. The wine is then put into wooden barrels for ageing. As it ages and the solids precipitate to the bottom of the barrels the wine loses its youthful red colour and becomes a "tawny" colour.

## Food Matching

Nip, swig or slurp with coffee and cheese, mix into your favourite cocktail or savour on its own.

# Cellaring Potential

Hip Sip does its ageing in the old oak barrels prior to bottling and will not age further in the bottle. Once opened it should be consumed in about a month.



## Technical Information

Variety - Tawny Alcohol - 18% Standard Drinks - 5 Contains Sulphites

Price - RRP: \$20.00



95 points - Halliday Wine Companion 2020

