



Buller Wines makes some of the finest fortified wines in the world. We have great pride in presenting a range of fortified wines for every wine enthusiast. The Fine Old range is a minimum 10 years old and represents excellent value. The number of gold medals and trophies it has received is testament to its quality.

VINEYARD REGION

Rutherglen.

VARIETAL

Muscat.

COLOUR

Redish Amber.

NOSE

Raisins and chocolate.

PALATE

Flavours of raisins and chocolate.

FOOD MATCH

An evening is just not complete without a glass of our Fine Old range after dinner. It can be the Tokay, the Muscat or the Tawny. The Muscat is perfectly acceptable to drink on its own, but makes a nice accompaniment to chocolate brownies with lashings of double cream.

ACID

3.92 g/l.

РΗ

4.3.

ALCOHOL

18%.

OAK

Old large format.

WINEMAKER COMMENTS

Our muscat is harvested between 16-18 Baumé. It is fortified on skins and then left on skins for 5 days. It is then pressed off and stabilised for heat and cold. Filtered then barreled down.

