

S.B.W.
(Small Batch Wine)
Fine Old Tawny

PARKER

ESTATE

Most people know Port from its origins in Portugal. But the Australian wine industry was founded on the back of fortified wines, so their story is important to our own history too.

Viticulture

The term Tawny comes from the colour of the fortified wine. In Portugal you have Tawny Port, as well as white port, ruby port and – of course – vintage port. The colour ‘tawny’ is the brown, green, golden colour which comes from the extended time in barrels, normally 10 years upwards. It’s created from a controlled oxidation in barrel, which other fortified’s don’t achieve. The oxidation gives a distinctive flavour which is known as ‘rancio’ character, which is a raisiny, nutty, dusty almost salty character which is extremely complex and moreish. As the years progress the wine concentrates as evaporation takes place and the ‘angel’s share’ of the wine is lost.

Winemaking

Our Frogmouth Tawny is comprised of a blend of wine which averages 13 years in age. It is made predominantly from Grenache based fortified with small amounts of Shiraz and Mataro. Fortified wines are made when distilled spirit is added to partially fermented grape juice.

Tasting Notes

Colour: *Classic ‘tawny’ colour of brown and golden hues.*

Aroma: *Classic ‘rancio’; raisins, mocha, roasted nuts with toffee and a hint of citrus.*

Palate: *Raisins, roasted nuts, toffee and mocha continue on the palate with a smooth texture and a long finish without being too cloying.*

Analysis

ALC 19.5%

