



NV ROSS ESTATE AGED TAWNY

From the Good Earth:

Every year we leave a section of our Shiraz and Grenache blocks to ripen until slightly shriveled. Harvested at around 17 baume, we celebrate the end of the vintage with the concentrated raisin fruit being hand picked and crushed into small open fermenters.

The Winemakers Art:

Our Tawny is fermented for 2-3 days on skins, then drained and pressed prior to fortifying with a neutral brandy spirit. This stops the fermentation and then the wine is settled and clarified prior to spending time in old barrels for 2 years, followed by a further 3 years in century old vats.

In the Glass:

The rusty brown tinges declare the age of the wine, with walnut and dried fig aromas greeting you, topped off with toffee and chocolate flavours on the palate. Excellent for pre-dinner aperitif or a night cap with your favourite cheese or dried fruit platter.



Analysis: ALC: 18.0%

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