



R.L. Buller & Son Fine Muscat

Wine Maker: Andrew Buller
Appellation: Victoria
Varietal: Muscat
Yields per Acre:
Cases Produced:
Filtration and fining:
Wood treatment:
Length of barrel maturation:

Alcohol %: 18%
Total Acid: 4.3
Free/Total Sulfur:
pH: 4.1
Residual Sugar: 244



UPC#: 752183000130

Viticultural Practices: At Bullers, we still use traditional methods to produce our Premium Muscats. The grapes are hand picked at our non-irrigated vineyard. In the winery, the skins are gently pressed to extract flavour without unwanted tannins or bitterness. Maturation: We use a solera system of fractional blending in oak barrels. At the mature wine is drawn off for bottling it is replaced with wine from the new vintage. This ensures a consistent blend of the older material with the fresh new wine. Cellaring Recommendations: Fully matured when released and ready for immediate consumption.

Wine Makers Notes: Mid-reddish brown to amber at the rim. Aromatic raisiny/floral scents/hint of spirit. Initial sweetness and raisiny flavours linger to reveal complex hints of honey and lemons. Some rancio character. Underlying structure of tannin and well-integrated spirit. Finish is long and the honeyed flavours return and linger.

Review(s): 91 pts **Stephen Tanzer's International Wine Cellar Sept, 2011** - Light, bright amber. Sexy aromas of red berry compote, gingerbread and spicecake, with a deeper note of cherry pit coming up with air. Tightly wound, powerful red fruit flavors are given spine by tangy minerality, a hint of orange zest and peppery spices. A deeper note of molasses comes up on the long, clinging finish.
