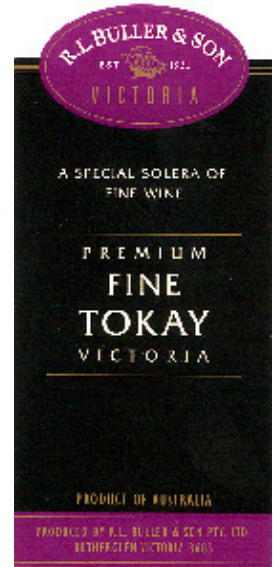




R.L. Buller & Son Fine Tokay

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

Alcohol %: 18%
Total Acid: 4.2
Free/Total Sulfur:
pH: 3.64
Residual Sugar: 226



UPC#: 7521830000147

Viticultural Practices: The wines which make up this traditional blend are the result of many years of shared experience from my father and grandfather. I am fortunate to have this pool of knowledge and access to aged material to draw on. To make this style I blend a number of vintages. The older material provides weight and depth of flavour – the younger wine adds freshness and lightness. Cellaring recommendations: Fully matured when released and ready for immediate consumption. Best enjoyed with desserts like bittersweet Belgian chocolate, figs, chocolate mousse cake, fine mild cheeses and fresh fruit, pecan pie, dried fruits and nuts

Wine Makers Notes: Colour/appearance Amber with orange tints. Bright; Aroma/bouquet Aromatic with toffee and malt aromas. Palate Smooth textured with toffee and caramel sweetness balanced by a touch of rancio. Complex hints of nuttiness and some cold tea characters. Good length and weight. Long nutty aftertaste. Maturation Old oak casks.

Review(s): 91 pts Stephen Tanzer's International Wine Cellar Sept, 2011 - Medium amber. Spicy aromas of raspberry, orange zest and toffee. Tangy and sharply focused, with sweet red fruit and quince paste flavors leavened by a jolt of zesty acidity. This sweet but lively wine finishes with good cut and a refreshingly bitter note of orange pith.
