

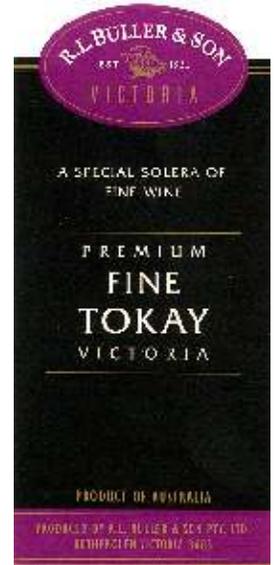


R.L. Buller & Son

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): 95 pts Robert Parker, Jr.'s The Wine Advocate

The N.V. Fine Tokay is amber colored with flavors of honey, fig, citrus fruits, and orange marmalade. It is well balanced and has a long, pure finish. R. L. Buller & Son was started in 1921 by the grandfather of Andrew Buller, the current winemaker.

92 pts The International Wine Review June 2011 - This very special, distinctive fortified, solera style wine has a sumptuous, powerful bouquet and rich, creamy palate. Roasted nuts, caramel, dried plum, cherries and sherry like notes all put in an appearance in a complex and delicious brew. Serve in a brandy snifter to further concentrate the aromas, and it can easily serve as a substitute for dessert at the end of the meal. Made from the Muscadelle grape.
