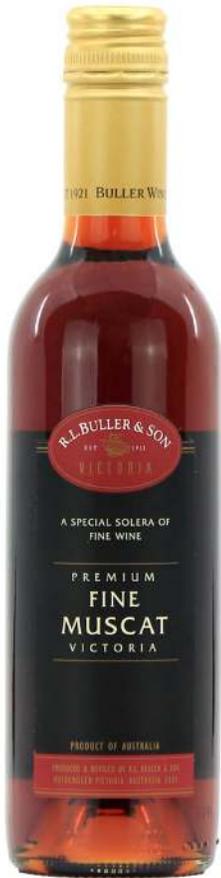




BULLER WINES
EST. 1921

FINE MUSCAT NV

Victoria, Australia



Technical Notes

These Muscat grapes are harvested between 16-18 Baumé when raisining has just started to occur. Once harvested, the grapes are crushed and destemmed to tank. The grapes are allowed to ferment on skins for 24 hours and are then fortified with a high quality grape brandy spirit. After being fortified on skins, the grapes are pressed, stabilized, racked then filtered. The wine then begins the maturation process. It is aged in oak vats and barrels which range in size from 25,000 liters to 125 liters. They use a modified solera system for their fortifieds that allows them to blend a complex of wines from bases of varying ages. The average age of this Muscat is 10-12 years. The younger material adds freshness and lightness whereas the older material provides weight and depth of flavor. During the maturation process, up to 8% of wine is lost per year through evaporation which concentrates the sugars and flavors. This evaporation contributes to the concentration and complexity of these amazing wines.

UPC CODE: 858441006699

About this Wine

Buller Wines has been making some of the finest fortified wines in the world since 1921. The knowledge and experience accumulated over this time has contributed to the making of this Fine Muscat. The owners have established relations with the best growers of grapes in the Rutherglen region, some of which they've had for over 50 years. These great fortified wines are grown on a band of red sandy clay loam soils. This unique soil type snakes its way around the center and extends to the east, west and south of the township of Rutherglen. Rutherglen has a long ripening period and a mixture of warm days and cool nights which allow fortified grapes varieties to develop full and concentrated flavors. This wine is redish brown to amber at the rim. On the nose, you'll get whiffs of aromatic raisins and floral scents with hints chocolate. There's some initial sweetness and raisin flavors which linger to reveal complex hints of honey and lemons.

Beautiful underlying structure and tannin with well-balanced spirit and a super long finish.

Wine Analysis

Alcohol: 18 %
Acidity: 3.92 g/l
pH: 4.3
Residual sugar: 244 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

The Key to Making Great Fortified Wine

Making great fortified wines takes significant skills and key ingredients. They start with sourcing the best quality fruit in the Rutherglen wine region and high quality, clean spirit for fortifying. They then use aged oak barrels and meticulously monitor these over the maturation years.

Cellaring Recommendations

As this Muscat has already undertaken the 10yr plus maturation process at Buller Wines, there is no need for further cellaring. It is perfect for immediate consumption.

Scores/Reviews

97 pts The Wine Advocate (RP) - This wine is nearly flawless. Fabulously perfumed as well as unctuously textured, it offers incredible notes of prunes, raisins, honey, molasses, roasted nuts, etc., etc. Australia continues to be a treasure trove for fortified, after-dinner wines. Once bottled, they do not change, and often age up to a decade where well stored. After opening, most will last for a week. This is one of the top wine discoveries of this year's tastings. Many consumers are going to be overjoyed with this offering.

92 pts Wine Spectator

92 pts James Suckling

91 pts Wine Enthusiast

91 pts Steven Tanzer

