



BULLER WINES
EST. 1921

FINE TOKAY NV *Victoria, Australia*

Technical Notes

These Tokay grapes are harvested between 16-18 Baumé when raising 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 Tokay 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: 858441006279



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 Tokay. 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 amber gold with orange tints. There are beautiful bright aromas of toffee, caramel and malt. Palate shows smooth texture with toffee caramel sweetness balanced by a touch of rancio and orange peel. There are also complex hints of nuttiness and some cold tea characters.

Wine Analysis

Alcohol: 18 %
Acidity: 3.88 g/l
pH: 4.02
Residual sugar: 226 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 Tokay 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

95 pts The Wine Advocate (RP) - 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 James Suckling

91 pts Steven Tanzer

91 pts Wine Spectator

90 pts Wine Enthusiast

