



BULLER WINES
EST. 1921

VICTORIA TAWNY NV

Victoria, Australia

Technical Notes

The grapes for this Tawny are harvested between 16-18 Baumé when raising has just started to occur. Once harvested, the grapes are crushed and destemmed to tank. These vines yield roughly 2 tons/acre. 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 all their fortified wines, that allows them to blend a complex of wines from bases of varying ages. The younger material adds freshness and lightness whereas the older material provides weight and depth of flavor. During the maturation process, which in this case ranges between 7 and 10 years, up to 8% of wine is lost per year through evaporation which further concentrates the sugars and flavors.

UPC CODE: 858441006262

About this Wine

Buller Wines has been making some of the finest fortified wines in the world since 1921. 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. Aussie NV Tawnies are aged for 5-7 years and yet still marketed at affordable prices. Compare that to Portuguese NV Tawny Port, which is aged 4-5 years, as a result of annual inventory taxation borne by the producer. Further to this curious fact, it is worth remembering that in Portugal, a port producer is forced by law, to buy average quality, distilled spirit (for the fortification) from the government. In Australia the producer can easily purchase, from artisanal producers, high quality pot-stilled brandy to use for their distillate. This makes for a better quality product.



Wine Analysis

Alcohol: 18 %
Acidity: 3.65g/l
pH: 5.8
Residual sugar: 115 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 Tawny has already undertaken the maturation process at Buller Wines, there is no need for further cellaring. It is perfect for immediate consumption.

Scores/Reviews

92 pts The Wine Advocate (RP) - These blends represent the newest bottled offerings from this Rutherglen producer, an area that produces spectacular fortifieds, especially the Muscats and Tokay's (actually Muscadelle). Their freshness, good acidity, soaring aromatics and unctuous flavors must be tasted to be believed. The real values are the less expensive cuvees generally produced from 5- to 6-year-old solera systems... The Victoria Tawny exhibits a medium garnet color in addition to sweet, unctuous strawberry and cherry fruit. It is a blend of four grapes, Carina, Cabernet Sauvignon, Grenache, and Shiraz

92pts James Suckling

90 pts Steven Tanzer

