



FORTIFIEDS

RARE OLD
TAWNY



FORTIFEDS

In the cave beneath Maxwell’s McLaren Vale estate, three very different fortified wines have been biding their time: this rare and old tawny, along with a vintage Shiraz and a white fortified.

The name ‘tawny’ comes from the colour, it starts red, and through age and oxidation it becomes that brown, tawny tone.

This rare, barrel-aged fortified wine has been patiently crafted from multiple vintages and matured in seasoned oak casks for two decades.

What time takes as the angels’ share it returns in depth and complexity. Richly layered fortified Shiraz reveals notes of dried blackberry, dark chocolate, fig and warm spice.

Viscous and concentrated, it’s the perfect match for aged cheddar, smoked almonds or dark chocolate truffles.

Caramel, honeycomb, Christmas cake, nuts and spice, with that unmistakable tawny hue that comes as red fruit slowly shifts hues, like a moody winter storm.

COLOUR & AROMA

Dried fruits, coffee and dark chocolate, all follow through on the palate.

PALATE

Delicious balance of the spice, dark chocolate and fruits, lingers on the palate for ages. Complex and layered with flavours coming through long after it has left your mouth.

Pairing

Pair with Honeycomb-laced desserts, rich winter puddings or a slice of fruit cake on Christmas Eve while you wrap presents and exhale.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Shiraz 80% Petit Verdot 20%	McLaren Vale	21.5% Alc./Vol.
Residual Sugar	TA	pH
N/A g/L	9.24g/L	3.50
Winemakers	Winemaking Notes	
Kate Petering Mark Maxwell	A row of old fortified barrels quietly aged away maturing for 20 years bringing a deep sense of age and pedigree to the tawny. It shows all the classic signs of long, slow oxidation. Limited to 1200 bottles.	