

# MILDARA SUPREME DRY AUSTRALIAN SHERRY

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This outstanding dry Fino style sherry has been produced by Mildara Wines since the mid 1940's.

**Winemaker's Notes:** The colour is a pale to mid vibrant straw. The nose has the classic complex flor yeast aromas and gentle oak. The palate is crisp and dry with a pronounced nutty, rancio character in a long textured finish.

**Cellaring:** Oak maturation in our cellars before bottling has created a wine that is ready to be enjoyed now.

**Winemaker:** David Tierney

**Suggested Food:** The perfect aperitif. Try with a selection of antipasto.

**Vinification:** A crisp dry white base wine is produced, which is then fortified to 15% alc/vol and matured "on flor yeast" in specially designed vats for approximately 2 months. Yeast grown on the surface begins the transformation of a neutral dry white to a Sherry, giving a nutty yeast character. The wine is then fortified with clean spirit to 18% alc/vol and transferred to oak casks for 2-3 years maturation.

**Viticulture:** Produced from Pedro Ximenez, Palomino and Doradillo grapes grown in the Sunraysia district of Victoria.

## TECHNICAL ANALYSIS

**pH:** 3.78

**Acidity:** 2.9 g/L

**Alc/Vol:** 18 %

**Residual Sugar:** 15 g/L

