

MILDARA CHESTNUT TEAL OLOROSO SHERRY

Named after the native duck found along the Murray River, this style has been produced by Mildara Wines since the early 1950's.

Winemaker's Notes: An attractive gold colour introduces this fortified wine. The bouquet and flavours are mature, full, rich and complex. This is a sweet wine with a long drying finish, showing a flor sherry character integrated with nutty rancio and a rounded mouthfeel. A perfect aperitif – serve at room temperature or slightly chilled.

Cellaring: Extensive aging in our barrel cellars before bottling means the wine can be enjoyed now.

Suggested Food: Pate and bread or anti-pasto before the main meal, or with a cheese platter after.

Winemaker: David Tierney

Vinification: A crisp dry white base wine is produced, then fortified to 15% alc/vol and placed in flor Sherry 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 given portions of sweeter wine using Sherry sweetening and old Madeira, fortified to 18% alc/vol and transferred to oak casks for several years maturation.

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

TECHNICAL ANALYSIS

pH: 3.78

Acidity: 2.9 g/L

Alc/Vol: 18%

Residual Sugar – Medium Sweet

