



SANDALFORD

Sandalera

Sandalera Museum Liqueur Muscat

Tasting Notes

Varietal Breakdown

Muscat

Region

Swan Valley

Background

The Sandalera Liqueur Muscat is a fortified wine style grown and made in the Swan Valley. The Muscat grapes are left to ripen on the vines to the point where they begin to shrivel. This enables the fruit to acquire the concentrated flavours and elevated sugar levels required to craft this luscious fortified wine style. This museum release is a blend of two barrels – one from 1989, and the other from 1996. Only 600 bottles were produced.

Winemakers Comments

Once harvested, the fruit is crushed, partially fermented, then fortified on skins to further extract the floral and aromatic flavours from the fruit. The wine is pressed off skins and then transferred to old French oak barriques for extended maturation to build the lush richness, complexity and concentration these styles are renowned for. This wine is a select blend of two vintages, each individually fermented and fortified. The components were aged gracefully to this point in time before blending and bottling.

Tasting Notes

Colour: Deep nut brown with a slight green hue.
Nose: Intense aromas of raisin, fig and spice with underlying rancio and floral notes. Dark chocolate and toasted wood add to the alluring aromatics.
Palate: A rich and luscious palate exploding with developed Muscat flavours of raisins, dates, toffee and caramel. A lovely, lingering finish emanating warmth in treasured layers.

Suggested Foods

Australian Liqueur Muscat is a unique wine style that pairs perfectly with desserts, strongly flavoured cheeses, dried fruit and nuts.

Cellaring

No. Ready to drink now.

Wine Analysis

Alcohol 18.0% Baume 18.2 pH 3.67 TA 8.55 g/L

This wine is vegetarian friendly

