

G. Elderton

Duke of Wellington Cellar Tawny

History

From time to time when the season permits, we are able to achieve great ripeness from our vineyards, allowing us to make a rich and decadent tawny style fortified wine. 2008 was one of those years, from which the base wine for our current release Duke of Wellington Cellar Tawny comes.

Duke of Wellington was the name of our tawny port made through the 1980s and we have revived the name for this wine. It is a tribute to Lorraine's late father (named Wellington, nicknamed Duke) who originally found and bought the Nuriootpa property in the late 1970s.

Winemaker's Comments

This release of the Duke of Wellington is principally a blend of Shiraz, Cabernet Sauvignon and Touriga Nacional. The wine has been aged for several years in seasoned puncheons. There is something to be said for the slightly 'forgotten' wine sitting in the warm part of the cellar which is rarely visited outside of vintage. Though we diligently sampled this wine to ensure it was tracking along well, this tawny has largely been left alone to age over time. Fortified after decent time on skins to allow flavour and tannin accumulation whilst retaining sweetness to add generosity to the finish. This blend is a vibrant and racy style of tawny, with a touch of rancio and vibrant acidity to balance the sweetness and weight of the alcohol. - Jules Ashmead

Style	Vibrant, racy yet unctuous
Colour	Crimson notes turning to tawny
Aroma	Rum and raisin with a hint of crème caramel
Palate	Spiced plum fruit, a racy line of alcohol balanced with light silken tannins and just sufficient sweetness with a cedary note on the finish
Alc/vol%	19%

