

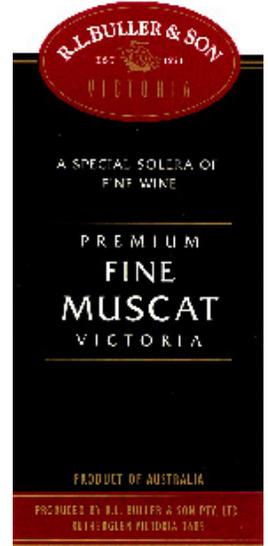


R.L. Buller & Son

Fine Muscat

Wine Maker: Andrew Buller
Appellation: Victoria
Varietal: Muscat
Yields per Acre:
Cases Produced:
Filtration and fining:
Wood treatment:
Length of barrel maturation:

Alcohol %: 18%
Total Acid: 4.3
Free/Total Sulfur:
pH: 4.1
Residual Sugar: 244



UPC#: 752183000130

Viticultural Practices: At Bullers, we still use traditional methods to produce our Premium Muscats. The grapes are hand picked at our non-irrigated vineyard. In the winery, the skins are gently pressed to extract flavour without unwanted tannins or bitterness. Maturation: We use a solera system of fractional blending in oak barrels. At the mature wine is drawn off for bottling it is replaced with wine from the new vintage. This ensures a consistent blend of the older material with the fresh new wine. Cellaring Recommendations: Fully matured when released and ready for immediate consumption.

Wine Makers Notes: Mid-reddish brown to amber at the rim. Aromatic raisiny/floral scents/hint of spirit. Initial sweetness and raisiny flavours linger to reveal complex hints of honey and lemons. Some rancio character. Underlying structure of tannin and well-integrated spirit. Finish is long and the honeyed flavours return and linger.

Review(s): 97 pts Robert Parker, Jr., The Wine Advocate - This wine is nearly flawless. Fabulously perfumed as well as unctuously textured, it offers incredible notes of prunes, raisins, honey, molasses, roasted nuts, etc., etc. Australia continues to be a treasure trove for fortified, after-dinner wines. Once bottled, they do not change, and often age up to a decade where well stored. After opening, most will last for a week. This is one of the top wine discoveries of this year's tastings. Many consumers are going to be overjoyed with this offering.

93 pts The International Wine Review June 2011 - The Premium Fine Muscat is a spectacular wine and an out_rageous value. It is creamy, rich and viscous showing rose petal, toffee, and caramel with honey and a sweet black cherry note on the finish. Complex and highly aromatic with a lush palate, it's difficult to find a much better after dinner wine than this. Keep a few bottles in the pantry or cellar to provide an easy and dramatic end to the meal. Made from dry-farmed vines and aged in oak, solera style.