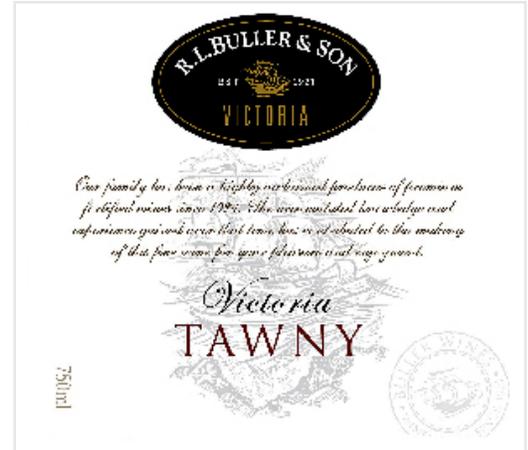




R.L. Buller Victoria Tawny

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

Alcohol %: 18%
Total Acid: 4.8
Free/Total Sulfur:
pH: 3.7
Residual Sugar: 115



UPC#: 752183000093

Viticultural Practices: Our family has been making port style wines for over three quarters of a century. The accumulated knowledge and experience gained over that time have contributed to making the Victoria Tawny. Richard Buller has blended together wines from his extensive stocks to produce a fine young Tawny. Ideal for after dinner. Excellent value for money. Cellaring Recommendations: Ready for immediate consumption. Best enjoyed with desserts like bittersweet Belgian chocolate, figs, chocolate mousse cake, fine mild cheeses and fresh fruit, pecan pie, dried fruits and nuts.

Winemaker Notes: Colour/appearance: Medium garnet/tawny with orange/red tints. Aroma/bouquet: Sweet scents with distinct tawny character. Palate: Sweet fruit flavours combined with developed porty characters. Hints of rancio. Well-integrated spirit. Clean fresh finish.

Review(s): 90 pts Stephen Tanzer's International Wine Cellar Sept, 2011 - Bright red with an amber rim. Candied raspberry, plum jam, redcurrant and roasted nuts on the nose, plus a kick of peppery spice. Densely packed and sweet, with spicy flavors of strawberry preserves, cherry and rose enlivened by tangy acidity. Finishes quite ripe and sweet, with velvety texture and a spicy nuance.

92 pts, Robert Parker, Jr.'s, The Wine Advocate - "These blends represent the newest bottled offerings from this Rutherglen producer, an area that produces spectacular fortifieds, especially the Muscats and Tokays (actually Muscadelle). Their freshness, good acidity, soaring aromatics, and unctuous flavors must be tasted to be believed. The real values are the less expensive cuvees generally produced from 5- to 6-year-old solera systems...The Victoria Tawny exhibits a medium garnet color in addition to sweet, unctuous strawberry and cherry fruit. It is a blend of four grapes, Carina, Cabernet Sauvignon, Grenache, and Shiraz."
