

# MORRIS

## Old Premium Liqueur Tokay



*This is truly one of the classic wines of Australia and a perfect example of an aged Tokay. This wine is produced from Rutherglen Tokay grapes (synonymous with Muscadelle) grown without irrigation at our "Mia Mia" vineyards.*

### WINEMAKING

The grapes are left to hang on the vine to concentrate in flavour and sugar level. They are then hand picked, crushed and allowed to partially undergo fermentation, before draining, pressing, and fortification with high strength neutral spirit.

The wine is then transferred to casks and barrels for many years of maturation, where the wine will concentrate in flavour and gain more texture and lusciousness. Rancio and oak tannins will gently impart an influence on the wine with time in the casks and barrels.

When blending the Premium Tokay only the best wines from the best vintages are chosen, all of which have won awards at major Australian Wine Shows. A range of vintages are selected, the older wines giving the intensely concentrated luscious flavours and wood aged complexity, with younger wines imparting fresh fruit flavours.

### ANALYSIS

Alcohol: 18.0% alc/vol

Baumé: 12.3°

Total Acid: 3.8g/L

pH: 4.12

### COLOUR

Golden brown, with green hues towards the edges.

### BOUQUET

Honey and butterscotch fragrance combined with oak and rancio.

### PALATE

Concentration of flavours, smooth, silky texture and soft spirit on the middle palate leading to a relatively dry finish with lingering after taste.

### ASSESSMENT

A superb Tokay of real quality and richness.



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### ACCOLADES

Trophy	<i>Best Dry Red – Other Varieties &amp; Blends</i>	Class 29
Trophy	<i>The V&amp;S Board Trophy for Best Dessert White Fortified Wine Including Muscat</i>	
	2008 Royal Adelaide Wine Show	Class 59d
Trophy	<i>Best Sweet White Dessert</i>	
	2007 Royal Adelaide Wine Show	
Trophy	<i>Best Fortified</i>	
	2007 Perth Royal Wine Show	
Trophy	<i>Best Fortified</i>	
	2006 Royal Hobart Wine Show	
Trophy	<i>Best Fortified Wine</i>	
	2006 National Wine Show of Australia	
Trophy	<i>Best Australian Fortified Tokay</i>	
	2006 Rutherglen Wine Show	
Trophy	<i>Best Australian Fortified Wine</i>	
	2006 Rutherglen Wine Show	
Trophy	<i>Best Sweet White Dessert, including Muscat Type</i>	
	2006 Royal Adelaide Wine Show	
Trophy	<i>Best Victorian Fortified Wine in Show</i>	
	2006 Royal Melbourne Wine Show	
Trophy	<i>Best Fortified in Show</i>	
	2006 Royal Melbourne Wine Show	
Trophy	<i>Best Fortified Wine of Show</i>	
	2006 Cowra Wine Show	Class 79
Trophy	<i>First Glass Wines &amp; Spirits Champion Fortified Wine</i>	
	2006 NZ International Wine Competition	
Trophy	<i>Best Fortified Wine</i>	
	2005 Royal Perth Wine Show	Class 48
Top 100	2009 Sydney International Wine Competition	
Blue Gold Medal	2009 Sydney International Wine Competition	
Top 100	2008 Sydney International Wine Competition	
Blue Gold Medal	2008 Sydney International Wine Competition	
Top 100	2007 Sydney International Wine Competition	
Top 100	2006 Sydney International Wine Competition	
Top 100	2005 Sydney International Wine Competition	
Top 100	2005 New Zealand	
Top Gold	2007 National Wine Show of Australia	Class 57/1
Top Gold	2005 Victorian Wine Show	Class 32

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Blue Gold Medal	2007 Sydney International Wine Competition	
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Gold - Best in Class	2008 International Wine & Spirit Competition - UK	
Gold Medal	2008 Victorian Wine Show	Class 29
Gold Medal	2008 National Wine Show of Australia	Class 29
Gold Medal	2008 Royal Melbourne Wine Show	Class 69
Gold Medal	2008 Royal Adelaide Wine Show	Class 59d
Gold Medal	2008 Rutherglen Wine Show	Class 51
Gold Medal	2008 Perth Royal Wine Show	Class 51
Gold Medal	2008 Riverina Wine Show	Class 52
Gold Medal	2008 Sydney Royal Wine Show	Class 42
Gold Medal	2007 Victorian Wine Show	Class 29
Gold Medal	2007 Royal Adelaide Wine Show	Class 60
Gold Medal	2007 Rutherglen Wine Show	Class 436
Gold Medal	2007 Perth Royal Wine Show	Class 49
Gold Medal	2007 Cowra Wine Show	Class 96
Gold Medal	2007 Royal Queensland Wine Show	Class 40
Gold Medal	2006 Royal Hobart Wine Show	Class 74
Gold Medal	2006 National Wine Show of Australia	Class 55
Gold Medal	2006 Rutherglen Wine Show	Class 436
Gold Medal	2006 Royal Adelaide Wine Show	Class 60
Gold Medal	2006 Cowra Wine Show	Class 79
Gold Medal	2006 Royal Melbourne Wine Show	Class 57
Gold Medal	2006 Sydney Royal Wine Show	
Gold Medal	2006 New Zealand International Wine Show	
Gold Medal	2005 New Zealand International Wine Show	
Gold Medal	2005 Liquorland Top 100 International Wine Competition	
Gold Medal	2005 Royal Perth Wine Show	Class 48
Gold Medal	2005 Royal Melbourne Wine Show	Class 54
Gold Medal	2005 Royal Queensland Wine Show	Class 43
Gold Medal	2005 National Wine Show of Australia	
Gold Medal	2005 Riverina Wine Show	

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### REVIEWS

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Time in oak gives a deep olive green colour. It offers aromas of tea, molasses, crème caramel and exotic spice. The palate is rich to the point of unctuousness, restrained by a fine filament of fresh acidity, and the finish is mind-blowingly intense.

*Gourmet Traveller Wine – Qantas Inflight Guide to Wine, 2007*

This Morris clan are Rutherglen royalty, consistently responsible for fortified wines of outstanding quality. This Premium Tokay partners the Premium Liqueur Muscat to make a truly superb pair. Despite evidence of very old material in these blends, they retain freshness and life. This tawny/amber wine combines malt-toffee, vanilla, cold tea and roasted almond aromas in a bouquet of extraordinary complexity, and the palate is luscious, sweet and rich with a delicious lingering aftertaste.

★★★★★

*The Age, 8/5/07*

Runner-up – Fortified of the Year

### REVIEWS

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*Winestate Magazine December 2006*

★★★★★

This beauty is dripping with aged complexity and intensity. One judge suggested it should come with a spoon! Palate is long and rich with luscious mouthfeel and lovely old rancio characters. \$62

*Winestate Magazine, November/December 2006 and Winestate Magazine, Annual 2007*

Delightful toffee and butterscotch nose with an attractive malty edge. Very sweet, rich, molasses palate with distinctive rich and luscious fruit cake-like flavours.

*Winestate Magazine, November/December 2005 and Winestate, Annual 2006*

This wine's Rare classification means older material weighs in; it's dark-chocolate brown in the glass. Really malty, with toasted bread on the nose and a hint of green herb aroma and slight creaminess. There's a big syrupy, thick, luscious palate, like treacle, with grilled nuts, a waft of smoke and pipe tobacco rolling gently through the finish. A hedonistic style.

*Qantas InFlight Magazine, June 2005*

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