

MORRIS

Old Premium Liqueur Muscat



A wine style unique to Australia, this world acclaimed Premium Muscat is an example of the outstanding fortified dessert wines made from the Brown Muscat grapes grown on our vineyards in the Rutherglen area of North East Victoria.

WINEMAKING

The grapes are left on the vine as long as possible to obtain maximum sugar level and then hand picked. On arrival at the winery, the grapes are crushed and allowed to partially undergo fermentation, before draining and pressing, then a high strength neutral spirit is added to arrest the fermentation and fortify to 17.5% a/v alcohol. The grapes are then transferred into oak casks and barrels to slowly mature for many years. Only the best vintages of Muscat are selected for the Premium Muscat and all of the wines have won awards in the major Australian Wine Shows. In blending, a range of vintages are used, the older wines giving intensely concentrated luscious flavours and aged complexity and the younger wines imparting the fresh fruit character.

ANALYSIS

Alcohol: 17.5% alc/vol

Baumé: 12.7°

Total Acid: 5.0g/L

pH: 3.62

COLOUR

Dark green tinge with an olive green tinge on the rim.

BOUQUET

Intense raisiny fruit and soft wood aged characters.

PALATE

Rich, luscious and supported by rancio complexity which gives a great depth of mouth filling and lingering flavours.

ASSESSMENT

A classic!



Drink Morris wines responsibly

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ACCOLADES



Trophy	<i>Best Fortified Wine in Australia</i> 2008 National Wine Show	
Trophy	<i>The Winemakers of Rutherglen Trophy for Best Fortified Dessert Wine</i>	Class 28
Trophy	<i>Wine Industry Journal Trophy for Best Commercial Wine</i> 2008 Victorian Wine Show	Class 28
Trophy	<i>Wrest Point Trophy for Best Fortified</i> 2008 Royal Hobart Wine Show	Class 75
Trophy	<i>Best Fortified Wine in Show</i> 2008 Royal Melbourne Wine Show	Classes 57-73
Trophy	<i>Best Muscat</i> 2007 Federation Square Wine of the Year	
Trophy	<i>Best Muscat</i> 2006 Riverina Wine Show	
Trophy	<i>Trophy for the Chief Judge's Choice as the Best Muscat of the Show</i> 2006 Royal Queensland Wine Show	
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	2006 Sydney International Wine Competition	
Blue Gold Medal	2006 Sydney International Wine Competition	
Top Gold	2008 Royal Adelaide Wine Show	Class 60d
Top Gold	2008 Riverina Wine Show	
Gold Medal	2008 Victorian Wine Show	Class 28
Gold Medal	2008 Royal Hobart Wine Show	Class 75
Gold Medal	2008 National Wine Show of Australia	Class 57
Gold Medal	2008 Royal Melbourne Wine Show	Class 73
Gold Medal	2008 International Wine & Spirit Competition - UK	
Gold Medal	2008 Rutherglen Wine Show	Class 446
Gold Medal	2008 Perth Royal Wine Show	Class 54
Gold Medal	2008 Riverina Wine Show	Class 52
Gold Medal	2008 Royal Queensland Wine Show	Class 41
Gold Medal	2007 National Wine Show of Australia	
Gold Medal	2007 Victorian Wine Show	Class 28
Gold Medal	2007 Rutherglen Wine Show	Class 446
Gold Medal	2007 Perth Royal Wine Show	Class 52
Gold Medal	2007 Riverina Wine Show	Class 37
Gold Medal	2007 Royal Melbourne Wine Show	Class 61
Gold Medal	2007 Federation Square Wine of the Year	

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Gold Medal	2007 Cowra Wine Show	Class 97
Gold Medal	2007 Sydney Royal Wine Show	Class 43
Gold Medal	2006 National Wine Show of Australia	Class 56
Gold Medal	2006 Royal Hobart Wine Show	Class 75
Gold Medal	2006 Royal Adelaide Wine Show	Class 60
Gold Medal	2006 Rutherglen Wine Show	Class 446
Gold Medal	2006 Riverina Wine Show	Class 37
Gold Medal	2006 Cowra Wine Show	Class 79
Gold Medal	2006 Royal Melbourne Wine Show	Class 58
Gold Medal	2006 Sydney Royal Wine Show	Class 43
Gold Medal	2006 New Zealand International Wine Show	
Gold Medal	2006 Royal Queensland Wine Show	Class 41

REVIEWS

An intricate bouquet of brandied prunes, spiced plum, crème caramel and dusty spice greet the nose, while the texture has a dense, treacle-like consistency. The palate is multi-layered, the finish squeaky clean.

Gourmet Traveller Wine – Qantas Inflight Guide to Wine, 2007

★★★★★

A lovely dark brown with olive hues. Excellent, luscious muscat with lovely old rancio lift to the nose and plenty of it on a powerful molasses palate that coats the mouth with flavour. A fabulous wines. \$69.95
Winestate, Nov/Dec 2007

The grapes for the Old Premium Muscat are left on the vine as long as possible for maximum sugar and blended with the best aged Morris fruit. This attention to detail obviously worked, with all of the Tasting Panel impressed by its sheer power and concentration. It has soft layers of fruit complexity as well as impressive length and beautifully developed aged characters. Will continue to cellar well.

Selector Life Food Wine Magazine, Winter 2007

★★★★★

A thick, brown wine that's a powerful, unctuous, mouthfilling, lip-smacking delight! Great aged quality and careful use of blending that shows up the muscat varietal characters.

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

Intense malty bouquet with obvious wood age. Long, mouthfilling, luscious chocolate palate with a lovely fresh acid balance. A beautiful wine.

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

Winner – Glasscraft Print Trophy, Fortified Wine of the Year

Winestate Special Edition December 2006

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