



VINTAGE FORTIFIED

Varieties:

A blend of Tinta Roriz, Touriga Nacional, Shiraz and Durif.

Vintage:

2010

Appearance:

Rich plum red.

Aroma:

The aroma displays star anise and dark cherry.

Palate:

Star anise and dark cherry continue onto the palate with liquorice and cinnamon with a long, lingering finish. There is some fruit sweetness on the palate, although it finishes dry due to a combination of quality spirit and acidity.

Food pairing:

Enjoy with a rich, ripe blue cheese and savoury oat cake biscuits or with a dense, dark chocolate torte.

Cellaring:

Enjoy now or until 2040.

Winemaking notes:

Following the unique S&K style, a range of Portuguese and French varieties were crushed and fermented on skins for only a few days. Fermentation was stopped using low strength grape spirit and then the clarified wine was transferred to large old oak barrels to mature. Parcels were carefully blended to reach the desired style before bottling for several years of maturation prior to release. This 'port' can be enjoyed young but will also evolve in the bottle over decades, making it an essential wine for any discerning wine collector.

Specifications:

Size: 750mL Alc/Vol: 19%

"Vintage Fortified wines remain a key part of the future of Stanton & Killeen. Thanks to Dad's passion for crafting his own unique complex and savoury style, we have a strong history of producing some of Australia's best vintage ports."

Natasha Killeen, Marketing & Communications