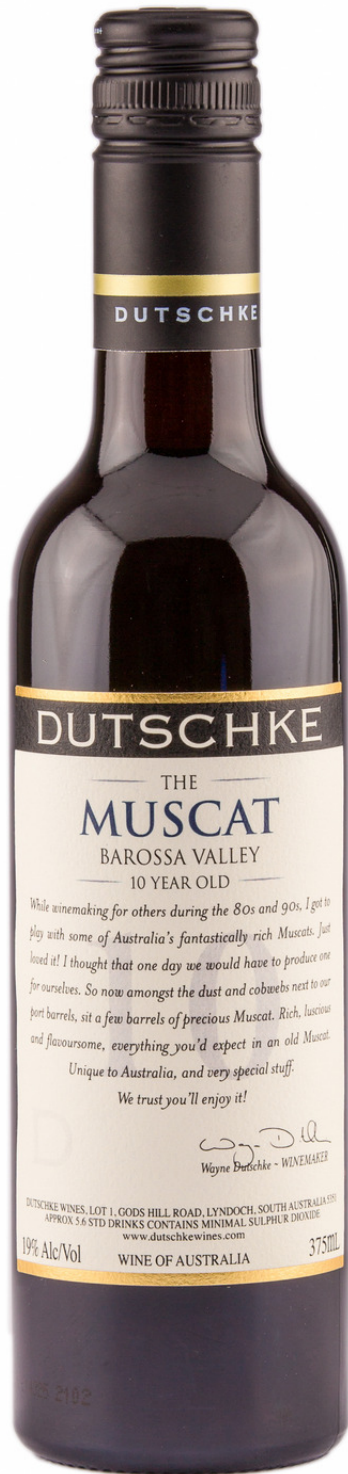


DUTSCHKE

BAROSSA VALLEY



The Muscat

Back in 1997 while working at Baileys in North East Victoria I fell in love with the local rich luscious fortified Muscats. I thought one day it'd be great to produce one for myself. Well this is it!

The base material for "The Muscat" is some very old North East Victorian Muscat, "trickled" with our own Barossa Muscat made from fruit grown on our neighbour Wally Krieg's property. This wine shows richness and a complexity of flavours of fruitcake, toffee, raisins, and coffee, and combined with the natural grape sweetness, oak and alcohol produces a wine style that is uniquely Australian. Best consumed with a good mate on a cold night or poured over vanilla ice cream.

Winemaker	Wayne Dutschke
Vineyard	Wally Krieg's Lyndoch vineyard and the old base material from N.E. Victoria
Region	North East Victoria and Lyndoch, Barossa Valley
Varieties	100% Muscat (pink, red and black Frontignac)
Alcohol	18.0%
Oak Maturation	Aged in Hogsheads (300 litre) and smaller oak barrels

92 points, The Wine Advocate, Issue 205, Lisa Perrotti-Brown

90 points, James Halliday Wine Companion 2011