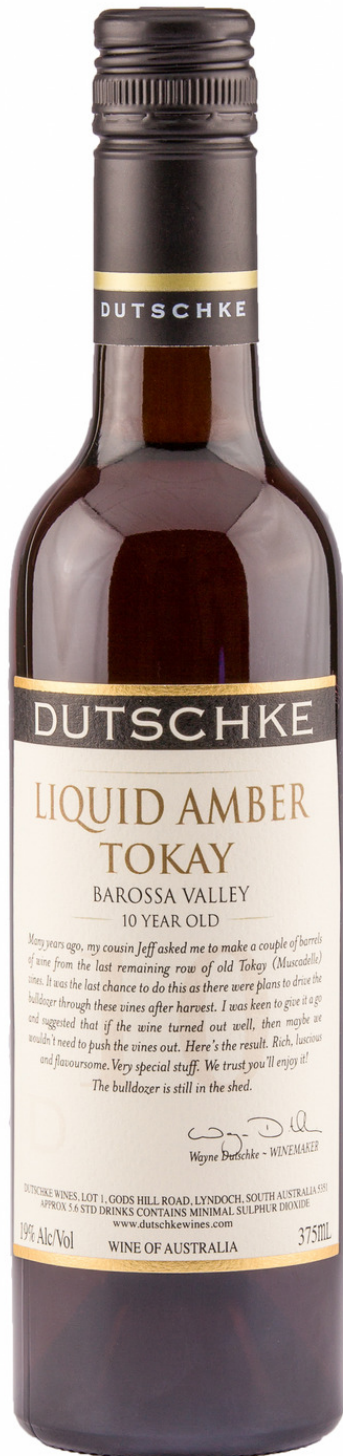


DUTSCHKE

BAROSSA VALLEY



Liquid Amber Tokay

The idea of producing Tokay came to me when cousin Jeff asked if I could make him a barrel or two of Tokay from the one remaining row of Muscadelle grapes growing in the “Semmler Brothers” vineyard. He needed something in his shed to warm him up after pruning during the winter.

His plan was to flatten the old vines with the bulldozer after this first vintage. I struck a deal with Jeff, agreeing that if the wine shaped up well, that maybe we would get to keep the vines. As you can guess, the wine was terrific and the vines are still here today.

“The Tokay” is a blend of Barossa Valley Tokay (Muscadelle) from a number of vintages. It has the richness and lusciousness you’d expect only from Rutherglen Tokay. In blending this wine, we have chased up some older material from a couple of winemaking mates here in the Barossa, to blend with our fresh and luscious younger Tokay. This also allows us to have a collection of older material tucked away for the future. Some of this precious older material goes back to 1988.

“The Tokay” shows plenty of caramel, toffee and nutty like characters and has a sweet, rich, luscious palate, finishing round and a touch dry from the oak tannin and warm alcohol. Enjoy with a special friend.

Winemaker	Wayne Dutschke
Vineyard	One single row of Tokay from “Semmler Brother’s” vineyard.
Region	Barossa Valley
Varieties	Tokay (Muscadelle)
Alcohol	18.0%
Oak Maturation	Aged in quarter casks, barriques (225 litres) and hogsheads (300 litres).

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

90 points, James Halliday Wine Companion 2011