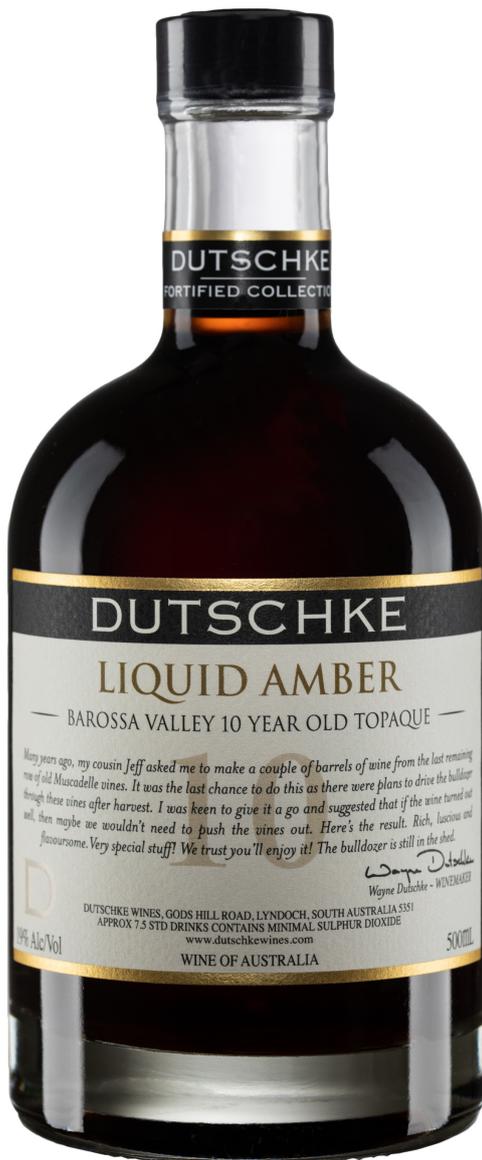


DUTSCHKE

BAROSSA VALLEY

Liquid Amber Tokay



The idea of producing Topaque came about when cousin Jeff asked if we could make him a barrel or two of Tokay, as it used to be called, from the one remaining row of Topaque (Muscadelle) grapes growing in the "Semmler Bros" vineyard. He needed something in his shed to warm him up after pruning during the cold winters.

His plan was to knock out 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 Liquid Amber Topaque" is a blend of the wines we've produced from this one row over a number of years, with some older material that we've chased up from a couple of wine making mates here in the Barossa. Some of the precious older Tokay goes back to 1988 and has been blended over the years to give us a bottling blend with an average age of 10 years. By blending older wine with the younger parcels we have produced a Tokay with all the richness and lusciousness you'd expect, along with plenty of caramel, toffee and nutty like characters. The palate is sweet, rich, and luscious, finishing round with a touch of dryness from the oak tannin and warm alcohol.

Best consumed anytime with a good mate.

Winemaker	Wayne Dutschke
Vineyard	Mainly from the last remaining row of Topaque on the "Semmler Bros" vineyard Barossa Valley
Region	Barossa Valley
Varieties	Topaque (Muscadelle)
Alcohol	19.0%
Oak Maturation	Aged in quarter casks, barriques (225 litres) and hogsheads (300 litres).
Average age	10 years

91 points, James Halliday Wine Companion 2020

91 points, James Suckling 2019