

DUTSCHKE

BAROSSA VALLEY



The Old Codger

My first job after completing high school was working in an old cellar in the Barossa Valley filling and stacking port barrels with an "Old Codger" (funny old man). Each day the two of us would finish work with a glass of port and share a few stories. What a civilised way to finish the day!

Over many years we have been making tawny and putting it to barrel, making a Solera of these old fortified wines. It is from this Solera that we have prepared the blend of tawny port that we call "Old Codger".

"Old Codger" Tawny Port is a blend of these fortified wines that have been collecting dust in our shed over the years. It shows great complexity and has much rancio butterscotch like flavours that comes from blending my older fortifieds with the younger, fresher components. Blending using a Solera system gives you consistent style and quality from year to year.

A wonderful combination of flavours, best consumed anytime with good friends.

We trust you'll enjoy it!

Winemaker	Wayne Dutschke
Vineyard	Various vineyards
Region	Barossa Valley and other regions of South Australia
Varieties	Various varieties including: Shiraz, Cabernet, Merlot, Grenache, Verdelho, Pedro, Frontignac, Chardonnay and Muscadelle
Alcohol	18.5%
Oak Maturation	Aged for many years in oak barrels of various sizes, mainly Hogsheads (300 litres) and Barriques (225 litres)
Cellaring potential	Best consumed within 2-3 years after bottling