



# ALLENS RARE TAWNY

## NV

### THE GRAPES

The original blend is lost in the mists of time, never to be repeated, but based on Shiraz with other traditional Rutherglen red varieties, it was held on later vintage Muscat skins for even greater complexity.

*My grandfather (Allen Campbell) considered this wine his gift to the next generation. It is a unique style - enormous complexity of flavours and intense, rich nutty characters with an unusual mix of varieties. Made mainly from Shiraz, but also Durif, Malbec, Cabernet Sauvignon and Blue Imperial; all the old Rutherglen varieties. It has retained its liveliness with a real intensity and a powerful, lingering finish, which gives it a style of its own.*  
- Julie Campbell

### TASTING NOTES

Colour	Deep tawny brown with an aged brick hue.
Bouquet	Lifted, sweet rancio characters showing extended wood age underpinned by toffee and ripe, complex fruit.
Palate	The palate opens with sweet ripe plummy fruit, the mid plate chimes in with intense layers of integrated plums, prunes, dates and walnuts supported and framed by soft tannins and fine, smooth spirit.
Serving Suggestions	We recommend enjoying this wine on its own, or with a rich complex cheese platter.
Cellaring	Aged in century old oak prior to bottling, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening.



### PRODUCTION

Alc. 18.5%  
Bé 8.1°

A totally unique fortified red wine style that owes its character to over 50 years aging in old oak, through hot summers and cold winters, resulting in intense concentration of sweet fruit, dusty oak, secondary and tertiary development and rich rancio character.

Family legend has it that this wine dates from the late 1930's, was blended in the 1940's, and sat on Muscat skins in the 1950's. As Allen Duncan Campbells gift to future generations, we carefully monitor this cask stored in the rafters of the original cellar, before bottling just a few dozen each year.