



20 Years Old Rare Tawny

The Anvers 20 Years Old Tawny is indeed rare; the last Anvers Tawny blend was assembled and released in 2007. With careful blending a pinpoint balance is achieved between the nutty flavours of old Tawny stocks (some are older than 30 years) and the refreshing vibrancy provided by a small percentage of more youthful components (the youngest is four years old). The final blend has been released with an average age of 20 years.

The grapes used to produce this rare wine are sourced from South Australia. The base fortified wines are predominantly white grapes such as Verdelho, Palomino and Muscat. After long ageing in barrels the wine changes from pale straw to the characteristic amber/tawny colour whilst gaining palate weight and an alluring sweetness.

Tasting Notes

Deep amber in colour with a hint of orange to the hue, the nose offers complex aromas of roasted walnuts and dried fruits with a hint of honey and marmalade. Warm, full-bodied and luscious on the palate with a great intensity of nutty flavours that dovetail into a sweet, complex and profoundly persistent finish.

Bottling Date: February 2011

Release Date: March 2011

Production: 287 cases (6 packs)

Wine Maker: Kym Milne MW

Closure: Cork

Alcohol: 19%