

# LOU MIRANDA ESTATE

## LEONE 50 YEAR OLD RARE MUSCAT

### Barossa

**Making wine has been a passion that has passed through three generations of Miranda. We are proud to introduce the family's premium quality wines. These wines are a reflection of our love and dedication to wine, food and family.**

Fortified wines are what the Australian wine industry was built on and has to a large degree become the forgotten foundation for which we owe so much. Muscat is one style that has generally taken a back seat to the many styles of port wines produced but is one that also seems to gain more acceptances once people try it due to its incredible aromatics.

It is a truly exclusive, unique and prototypical Australian style, produced nowhere else. With an average age of 50 years the wine flavours are able to maintain their consistency with each bottling as we utilize a unique system known as a solera. With each bottling we replace a more youthful vintage thus partially freshening the blend but also retaining some of the very old components as well. Typically how a solera works is that we will bottle from the oldest barrel – in this case we removed a mere 360 bottles – and top the barrel from the one next to it, which in turn is topped from the one next to it and so on. Also some of this wine is lost and is known as “the angels share” which is not what my girls remove unbeknownst to me but evaporates with time.

The combination of the virtues of age, fortitude and patience results with an extended barrel maturation resulting in a wine that exhibits some of the more unique but distinctive characters that you will find in winemaking. The colour is an attractive dark mahogany red with a hint of amber on the edges. The aromas



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are where one starts to wax lyrical and needs to be cut short for fear of being labeled a wine nerd. However the abundance of such an array of flavours from Christmas pudding to figs to spices to Muscat fruits to cloves to maple syrup and caramel are all evident.

These characters and many more continue with each sip and you (at least you should) marvel at the intensity of the long persistence and finish without being overly cloy or sweet. As with most fortified wines the best flavours are the ones that you see over 4 or 5 days and the bottle should be consumed within this time – although you can cellar a bottle for as long as you want. In an age of rapid change and hasty demands it is important to enjoy one of the vinous world's treasures and imbibe in a little liquid poetry.

For the ultimate pairings take the time to consider a good (but politically incorrect) cigar if you are that way inclined, an array of dried fruits, nougat, chocolate based desserts all with a freshly prepared coffee. Conversely one of the most simple and unique treats is to pour a little over vanilla ice cream and wedge in a few shards of almond biscotti.



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