

LOU MIRANDA ESTATE

AGED COBWEB

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. Many of the old cult Shiraz and Grenache vineyards of today were planted originally for fortified wine production. As fashions and drinking trends change regularly it is becoming rarer to find gems like old tawny ports still in existence.

The reason is that to achieve a real depth in this wine style, there is no alternative but to age the wine for a generation or two. These wines were put to barrel when my girls still wore pigtails! The real soul of this wine style is the flavour that the very slow maturation and oxidation that takes place within the oak barrels. As the wood is slightly porous it allows infinitely small amounts of oxygen to slowly oxidize the wine to get the final luxurious texture and phenomenally intricate aromas. The loss of colour pigment effectively is what gives the wine style its name. This effectively allows for all the complexing and aging so that the wine is ready to drink when bottled and does not need to be cellared longer.

Twenty years is a long time to wait but these things can't be rushed and the wait is certainly worth it. Occasionally we will select one of the barrels that house our precious stock of fortified wines, dust off the cobwebs and twenty years of history that has settled on the barrel and bottle directly from the cask. The result is to give you a peek through the window of wine history.



LOU MIRANDA ESTATE
A family tradition since 1939

LOU MIRANDA ESTATE



The descriptors for this wine read like the contents of a bustling café. Burnished gold in colour, the aromas are multitude of Madeira cake, chocolate muffins, dried raisins and plums, toasted latté richness and integrated rancio flavours of roasted almonds and walnuts. This intensity is too much to take in with a large mouthful so just a sip will reveal more intensity and bite of freshly ground espresso coffee beans, toffee and racy orange skin desserts with a sweetness that continues to envelope due to the moderate residual sugar and warming alcohol.

This wine has supreme durability but once opened I would recommend that you finish the contents over a period of a week or so to capture the flavours that have taken so long to form. For a novel twist try chilling the wine slightly to highlight the acidity and freshness that is normally in the shadows of the flavour myriad and enjoy the sophistication and intricacy as the wine warms up.



LOU MIRANDA ESTATE
A family tradition since 1939