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After the fortification took place and the fermentation was completed, the wine spent an average of five years in large old French and American oak barrels. It was bottled with alcohol 18%, pH 3.9, acid level 4.0 g/l and residual sugar levels of 11 degrees Baum. This delicious wood-ripened nutmeg has an attractive light brown color. Its nose exudes delicious aromas of ripe fruit of nutmeg raisins, pure strengthening spirit and nut oak. The taste echoes these tastes. This mouth-filling yet elegant taste, with a long clean finish. It successfully captures the essence of north-eastern Victoria's famous Muscat liqueur, without the extensive aging of old, traditional styles that have such a premium, due to the time and effort required to produce them. Like all wood-burning fortified wines, this is a wine to drink and enjoy now. He has made all his improvements and character creation in oak and will not continue to build in the taste of the bottle. The delicious, rich raisin flavors of this wine, with its shades of sweet nut oak and long clean finishes, make it the perfect partner for desserts such as rich and moist plum pudding, studded with dried vine fruit and served with either caramel sauce or rich brandy oil. It also makes a delightful accompaniment to cheese dishes, especially those including a spicy cloth of ripe cheddar or mature blue and served with a generous handful of freshly roasted walnuts and dried nutmeg. To contact us, please use the details below: LiquorlandPhone: 1300 300 640 (Monday to Friday 8.30am - 9pm AEST; Saturday 9am to 9pm BST; Sunday 10am - 8pm AEST)Mail: Liquorland, PO Box 480, Glen Iris VIC 3146Firstchoice LiquorPhone: 1300 308 833 (Monday to Friday 8.30am - 9pm AEST; Saturday 9am-9pm Time Sunday 10am - 8pm AEST)Mail: First Choice Liquor, PO Box 480, Glen Iris VIC 3146Vintage CellarsPhone: 1300 366 084 (Monday to Friday 8.30am - 9pm AEST; Saturday 9am-9pm BST; Sunday 10am - 8pm AEST)Mail: Vintage Customer Service Cellars, PO Box 480, Glen Iris VIC 3146Vintage Cellars Wine Club, PO Box Box Melbourne VIC 8010 Two-course lunch with matching wines was absolutely fantastic. Tasting about 10 wines is a bit ambiguous. The explanations are very knowledgeable, but the speed of tasting just doesn't feel good. An extra 10 minutes would make a world of difference. Brown Brothers is one of Australia's leading family wine companies with experience in wine development since 1889. We have four generations of family involvement in our business and we are proud of our local Milawa heritage. Although heritage is at the heart of our brand, we are far from a traditional wine company. Our affinity for innovation and experimentation drives our direction. We have established ourselves as a winery that challenges the status quo by developing new grape varieties and working with CSIRO to support ongoing research into viticulture. We are a key member of the first Australian wine families (AFFW) and are proud to have forged a reputation locally and overseas as a winery and wine innovator. Over the years we have seen many changes in the Australian wine industry, but the cornerstones of brown brothers remain unchanged. We remain a family business; hand crafted wine. The old barn still stands with the 1889 Men and Horses running in the vineyard- 1920s Original Cellar Door 1968 John C Brown and his Sons Kindergarten Winery build in 1989 John C Brown and Patricia Brown 4th Generation Katherine and Caroline Brown Follow us Melbourne Wine House Every vintage Brown Brothers Milawa release and wide range of wine Each displays distinctive regional symbols that reflect the diversity of vineyard sites, soil and Victoria's climate. Each vintage is produced by Brown Brothers of Milawa and a wide range of wine varieties, each displaying distinctive regional symbols that reflect the diversity of Victoria's vineyards, soils and climate. Region:VIC - Another Victorian state:Victoria Country:Australia Traditional after-dinner drink, this young Tawny style is mixed from wines selected wines and ripe in small oak barrels. At the age of just 18, the ambitious John Francis Brown, with the financial help of his father, planted a 10-acre vineyard in Milawa, Victoria, near the founding of the Victorian Alps, and produced his first vintage in 1889. Within a few short years, he bought out his father and named brown brothers, in the misplaced hope that his siblings would join him in the business. Despite difficult times, with bank crashes and depressions across Victoria in the early 1890s, and Phylloxera vines destroying the wine industry in the mid-1890s, John was resolutely forged forward. In 1898 he built a new cellar and winery, added a pot of pot and began to make fortified wines that were extremely successful. In 1916, the vineyard finally fell Phylloxera, and after a proposal from the state government of Viticultureist, Francois De Castella, John tore all 35 35 vines and transplanted on an unaffected part of the property on Phylloxera-resistant American roots. This not only saved his family company, but also caused his fascination with varietal wines. His only son, John Charles, joined the company in 1934. At that time, Brown Brothers supplemented the wine with lamb and cereals, but John Charles began experimenting with unusual varieties and eventually lamb and crops were replaced with new plantings. John Charles was also the first to use refrigeration during fermentation, and the first Australian to make Botrytis Riesling. His innovations won his A.M. in 1989. The third and fourth generations of the family are as much a part of the family business as ever. Brown Brothers now have their own wholesale business, and have purchased wineries in Tasmania as well as across Victoria. They currently produce more than 45 different wines, including fortified and sparkling wines, and have the busiest cellar doors in Australia. The third-generation patriarch, John Graham Brown, continues to build on the legacy of his ancestors and to help those who follow in his footsteps do the same. View Brown Brothers website Another info non-vintage 2 x 750mL VIC units - Other Victorian, Victoria Cork closing 18% alc. Liquor Act 2007: It is against the law to sell or supply alcohol, or to obtain alcohol on behalf of a person under the age of 18. Licensed to sell GraysOnline LTP770010049 We will drink your product the next business day! Depending on your location, you can expect delivery anywhere from 2 to 5 business days from the payment date. We will send you an email notifying you as soon as your goods have left our warehouse. In this letter you will find the name of the carrier company and the cargo number of your goods, as well as information about tracking the delivery of your goods on the Internet. Just click on the link to the relevant website and enter your reference number. Then you can quickly and efficiently track the delivery status of your product! Please note: Your item will be delivered to your registered address. We make Australia's delivery wide, except for a few remote areas, please check the delivery calculator to confirm the availability and timing. Click here for details to contact us, please use the details below: LiquorlandPhone: 1300 300 640 (Monday to Friday 8.30am - 9pm AEST; Saturday 9am to 9pm BST; Sunday 10am - 8pm AEST)Mail: Liquorland, PO Box 480, Glen Iris VIC 3146Firstchoice LiquorPhone: 1300 308 833 (Monday to Friday 8.30am - 9pm AEST; Saturday 9am to 9pm BST; Sunday 10am - 8pm AEST) Mail : First Choice Liquor, PO Box 480, Glen Iris VIC 3146Vintage CellarsPhone: 1300 366 084 (Monday to 8.30am - 9pm AEST; Saturday from 9 a.m. to 9 p.m. Moscow time; Sunday 10am - 8pm AEST) Mail: Vintage Cellars Customer Service, PO Box 480, Glen Iris VIC 3146Vintage Cellars Wine Club, PO Box 13329, Melbourne VIC 8010 8010 8010 8010

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