THE TOKAY

The idea of producing Tokay came to me when cousin Jeff asked if I could make him a barrel or two of Tokay from the one remaining row of Muscadelle grapes growing in the “Semmler Brothers” vineyard. He needed something in his shed to warm him up after pruning during the winter.

His plan was to flatten the old vines with the bulldozer after this first vintage. I struck a deal with Jeff, agreeing that if the wine shaped up well, that maybe we would get to keep the vines. As you can guess, the wine was terrific and the vines are still here today.

“The Tokay” is a blend of Barossa Valley Tokay (Muscadelle) from a number of vintages. It has the richness and lusciousness you’d expect only from Rutherglen Tokay. In blending this wine, we have chased up some older material from a couple of winemaking mates here in the Barossa, to blend with our fresh and luscious younger Tokay. This also allows us to have a collection of older material tucked away for the future. Some of this precious older material goes back to 1988.

“The Tokay” shows plenty of caramel, toffee and nutty like characters and has a sweet, rich, luscious palate, finishing round and a touch dry from the oak tannin and warm alcohol.

Enjoy with a special friend.

Winemaker
Wayne Dutschke

Vineyard
One single row of Tokay from “Semmler Brother’s” vineyard, I’m not sure about the rest.

Region
Barossa Valley

Varieties
Tokay (Muscadelle)

Alcohol
18.0%

Oak Maturation
Aged in quarter casks, barriques (225 litres) and hogsheads (300 litres).

Scores
90pts - James Halliday Wine Companion 2011
“Pale golden-brown; younger than The Tawny, and has excellent varietal character in a tea leaf and toffee spectrum. Screwcap”.

Dutschke Wines, Lot 1 Gods Hill Road, PO Box 107, Lyndoch SA 5351
T 08 8524 5485  F 08 8524 5489  E theshed@dutschkewines.com  www.dutschkewines.com