



WOLF BLASS

EAGLEHAWK AUSTRALIAN TAWNY

DELICIOUS HEADY AROMAS OF DRIED FIG, QUINCE, RAISIN AND MAPLE SYRUP LEAD IN TO A RICH, LUSCIOUS, SILKY-SMOOTH PALATE OF DRIED FRUITS, TOASTED NUTS AND CRÈME BRULÉE ON THE MID-PALATE, WITH A DRY, MATURE BRANDY SPIRIT FINISH.

Wolf Blass Wines, established in 1966, has grown from a humble tin shed to become one of the world's most successful and awarded wineries. Today, Wolf Blass wines are exported to more than 50 countries and are recognised internationally as icons of modern winemaking. The essence of Wolf Blass wines is exemplified through the passion of its custodians, past and present as they continue to create wines of quality, character and consistency.

When Wolf Blass first bought the site for his winery he was delighted to discover that its name 'Bilyara' was the Australian aboriginal word for Eaglehawk. The image of this proud bird has become synonymous with the winery and its global success. Wolf Blass quality and flavour are evident throughout the Eaglehawk range of fresh and approachable wines for everyday drinking.



WINE SPECIFICATIONS

VINEYARD REGION	<i>South Eastern Australia</i>
GRAPE VARIETY	<i>A blend of traditional fortified wine varieties including Shiraz, Grenache and Mourvèdre.</i>
MATURATION	<i>Matured in large seasoned oak barrels.</i>
PEAK DRINKING	<i>Carefully aged prior to bottling, this wine is ready to drink on release.</i>
FOOD MATCH	<i>Great with blue cheese and toasted walnut bread, or pear frangipane tart.</i>

WINEMAKER COMMENTS

COLOUR	<i>Burnished amber with golden-red hues.</i>
NOSE	<i>Delicious heady aromas of dried fig, quince and raisins with hints of maple syrup and toasted almond.</i>
PALATE	<i>Rich and luscious with a silky smooth palate of concentrated dried fruit, toasted nut and crème brulée flavours on the mid palate, with a dry, mature brandy spirit finish.</i>
