

History

An integral part of Barossa history, the **old quarry** at Bethany was operated by the Schrapel family from 1846 to the early 1930s. The bluestone was used in the construction of the first solid buildings in the township; the Bethany Manse and Bethany Church ; Langmeil Church in Tanunda, and other local family homes.

Today, **Bethany's winery and cellars, nestle in the old quarry**, as depicted in the 1981 pencil drawing featured on Bethany's original labels.

Tasting Notes

Our unique Old Quarry Fronti is made from **Muscadelle; Muscat a Petit Grains** and **Pedro Ximenez** grapes grown on **some of the oldest vines** at our Homestead vineyard, **harvested late** in the season to achieve maximum flavour and intensity, then fortified with premium quality brandy spirit and aged for an average of eight years in an old oak cask solera. The finished wine displays a beautiful golden, amber colour and a bouquet and palate of caramelised fruit with nuances of orange marmalade.

Food Matching

The Old Quarry Fronti may be enjoyed slightly chilled as an aperitif or at the end of a fine dinner.

Vineyard Notes

The grapes are sourced from our **Homestead Vineyards in Bethany** and are some of the oldest vines on the estate. The Barossa was well known in earlier years for its fortified wines and the older plantings reflect their popularity in that era. The vines are trained on a single wire, hand pruned in the winter and the grapes are harvested late in the season as the vine's leaves are turning their autumn colours. Due to their age, the vines are very low yielding and this adds to the intensity of flavours.

Winemaking Report

The fruit is handpicked late in the season when fully ripened at 15 to 17 Baume. The juice colour of the late harvested grapes is a rich golden amber that is evident in the finished product. The grapes are crushed and left together with the skins for 3 or 4 days before pressing. Fermentation is initiated until the right baume is reached and then **the wine is fortified with brandy spirit and transferred in old oak barrels to mature** for an average of 8 years before bottling.

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Old Quarry Fronti

Region

Barossa

Blend

Muscadelle, Muscat A P Grains, Pedro

Acidity

4.81 g/L

Alcohol/Volume

18.5%

Residual Sugar

5.9 Baume

Wine Maker

Geoff and Robert Schrapel

