

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 are nestled in the old quarry**, as depicted in the 1981 pencil drawing featured on Bethany's original labels.

Tasting Notes

Our Old Quarry Tawny is made from the **traditional** Barossa tawny port varieties – Grenache and Shiraz and **harvested late** in the season to achieve maximum ripeness and complexity. After fortification with premium quality brandy spirit it is aged in old oak casks for an average of ten years. The bouquet displays **intense raisin and nutty rancio characters** which carry on to the **mellow, dried fruit palate**. The **lingering finish** is rich and full of flavour, with pleasant, well integrated tannins and brandy spirit.

Food Matching

The Old Quarry Tawny goes very well with full flavoured cheeses, especially cheddar, or after dinner with coffee and rich fruit cake or chocolate.

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 handpicked late in the season as the vine's leaves are turning their autumn colours. Due to their age, the vines are very low yielding resulting in the intense rich flavours tasted in the berries.

Winemaking Report

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. The wine is then fortified **with brandy spirit and transferred to older French and American oak barrels to mature**. A limited quantity of 10 year old Tawny is drawn from the solera for bottling each year and the barrels are topped with a younger vintage wine. The Old Quarry Tawny is blended from a range of vintages to make a consistent Barossa style which has concentration as well as freshness and balance.

Reviews

Excellent, nutty, honey, taste of dried grapes, hazelnut, caramel, enormous concentrated taste
5 stars

Perswijn, The Netherlands

BETHANY WINES PTY LTD
ABN 88 063 953 775
BETHANY ROAD, TANUNDA SA 5352
PHONE +61 8 8563 2099
FAX +61 8 8563 0046
P.O. BOX 245 TANUNDA SA 5352
EMAIL bethany@bethany.com.au
www.bethany.com.au

Old Quarry Tawny

Region

Barossa Valley

Blend

Grenache, Shiraz

Acidity

4.85g/L

Alcohol/Volume

18.5%

Residual Sugar

5.5° Baume

Wine Maker

Geoff and Robert Schrapel

