



THE BANISHED

FORTIFIED GRENACHE
AGED 20 YEARS

500ML

STORY OF 'THE BANISHED'

Since 1841, William Oliver and his descendants have grown premium wine grapes on their McLaren Vale 'Taranga' property. However, three brothers from the second generation avoided the trials of family farming, preferring to live the 'good life' of drinking, smoking and gambling! Needless to say, they were banished from the family property, but we salute their carefree attitude with this fortified Grenache. Having patiently aged this fortified Grenache for 20 years in a solera of ancient Cognac barrels, we are proud to finally see our customers enjoying this classic Australian fortified wine.

AROMA

Creamy vanillin, caramel, stewed fruits, brandy soaked apricots and sweet alcohol make up the pungent aroma.

PALATE

This is a powerful fortified Grenache, the sweet fruit is balanced by a fresh acidity. This fortified is extremely viscous, and the brandy soaked dried apricot character follows through on the palate. The Banished warms you up from the inside!



WINEMAKER

Corrina

Corrina Wright, 6th Generation

PRODUCTION

Solera Average 20 years

GRAPE VARIETY

100% Grenache

REGION

100% McLaren Vale

COLOUR

Caramel

ALCOHOL

19%

WHAT THE WRITERS HAVE TO SAY

Thick in texture, with a flow akin to melted butter, the luscious palate displays a gently understated intensity of its mature caramel mud cake, orange peel and tea flavours, supported by undertones of stone fruit and dried apricots. It finishes long and persistent with a delicious aftertaste of sweet nuttiness complemented by moderate alcoholic warmth. The Banished is an incredibly clean and balanced 20 year old fortified. It's fresh as a daisy but with enough mature, complex elements to keep the most discerning of drinkers happy. Fortified fans should 'unbanish' this, now. You won't regret it. Drink now."

95 points | Australian Wine Journal

**STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.**