



<b>WINE</b>	<b>Millbrook Pedro Ximenes NV</b> (pronounce: 'Pedro Em en ez')	
<b>REGIONS</b>	Chittering	100%
<b>VARIETIES</b>	Pedro Ximenes	
<b>VINE AGE</b>	80+ Years Old	

#### ANALYSIS

Alcohol 18.5%, Sugar 300g/l, pH 3.75, TA 4.7

#### ABOUT THE VARIETY

Pedro Ximenes is a white grape variety that originated in Spain. It is used to produce fortified wines and is especially famous for its use in the production of sweeter styles of Sherry in Spain.

#### PRODUCTION

Picked at between 20 - 24 Baume, it was then fortified on skins and left for a day, then pressed. This wine did not go through fermentation. It was left to settle in tank for 3 months before being racked to old oak. This wine is fractionally blended using a 'solera' system which guarantees consistency and quality each year the wine is bottled.

The Solera system is racks of barrels that are used to age the wine and to create a consistent taste. In a Solera system, wine is drawn for bottling from a set of barrels at one end of the Solera and those barrels are then "topped off" with wine from the next set in the rack. Each barrel is topped off with wine from the next set of barrels along the solera. When the last set of barrels is reached, it is topped off with new wine that is just entering the solera. The end result, many years into the life of a solera, is wine that has complex and mature flavours (from the older wines) and a fresh crispness (from the younger wines).

Millbrook's Solera system is in its eighth year.

#### TASTING NOTES

<b>Colour</b>	Deep Golden
<b>Aroma</b>	Exhibits ripe fruit aromas including apple, apricot, raisins and brazil nut.
<b>Palate</b>	The palate is sweet and silky smooth, displaying an array of concentrated flavours with extraordinary richness and intensity.

#### SHOW SUCCESS

<b>Silver</b>	Sheraton Wine Awards 2004
<b>Silver</b>	Cowra Wine Show 2005
<b>Silver</b>	Perth Hills Wine Show 2007
<b>Silver</b>	Australian Small Winemakers Show 2007
<b>Bronze</b>	Five to date (refer to website)

