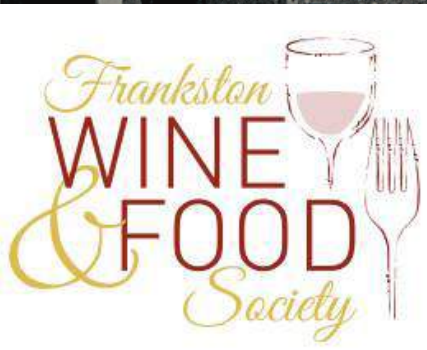


ESTD



1859

MORRIS
RUTHERGLEN



FRANKSTON WINE & FOOD SOCIETY
MORRIS WINES MASTERCLASS

FRIDAY 2ND JULY, 2021

Presented by Chief Winemaker David Morris and
Brand Ambassador Malcolm Stopp

BACKGROUNDER



ABOUT MORRIS OF RUTHERGLEN

Morris Wines is located in Rutherglen, north-east Victoria. This iconic Australian winery is famous for producing some of the world's finest fortified wines as well as rich, full bodied red table wines.

Today, fifth generation and current winemaker David Morris continues the Morris family legacy. His estate grown wines are all handcrafted from hand-picked grapes off old dry grown vineyards and traditional winemaking techniques employed to produce wine of outstanding regional character.

Already one of Australia's most highly awarded winemakers, Morris Wines continues to be awarded trophies, medals and outstanding reviews both in Australia and Internationally. Morris Wines has been recognised as 'Fortified Wine Producer of the Year' by IWSC in 2018, and boasts 'Best Muscat in the World' (Muscats du Monde, 2018) and a perfect 100-score by James Halliday for the Old Premium Rare Liqueur Muscat.

OVER FIVE GENERATIONS OF AWARD-WINNING WINEMAKERS

George Francis Morris established a vineyard and winery near Rutherglen in 1859. This was a trial vineyard plot of ten acres at 'Fairfield', named after his beloved horse, and to what the Morris logo still commemorates today. By 1885, plantings had grown over 200 acres, making Morris the largest wine producer in the Southern Hemisphere at the time. However, *Phylloxera* crippled the region in the 1890s and it was not until 1897 when George's son, Charles Hughes Morris, established a new vineyard at 'Mia Mia'.

Later in 1930, Charles Hughes' eldest son Charles Tempest Morris took over operations of the winery and became a pillar of strength during an era of depression and war. 1953 saw Charles Henry 'Mick' Morris become the first family winemaker to attend university and came to pioneer the Durif grape variety in Australia. Mick's son, David Morris, then took over as chief winemaker in 1993 and still remains in this position, with his son Madden following in his footsteps.

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia.

Under the guidance of current winemaker David Morris, the Morris range of fortified, table and sparkling wines continue to be made with the same love, passion and traditional winemaking techniques that has been the hallmark of Morris Wines since 1859.

BIOGRAPHY



David Morris

CHIEF WINEMAKER

In early 1981 David moved to Orlando's winery in the Barossa Valley, to get a feel for the big company wine experience. As an assistant winemaker there, he worked diligently and cites the role as one of his bigger eye openers in his early career. Towards the end of 1981, David moved closer to home to work in Orlando's Griffith winery which was originally owned by his Grandfather and the Morris family.

It was here that his understanding of purer winemaking came to the fore. His philosophy at the time encompassed a more non-interventionist approach, something that is firmly rooted in Morris family winemaking tradition; a credo especially that his father Mick lives by. David, modest as always, says that he learnt very quickly that "Sometimes the wines make themselves...it's much more about getting the grapes in at the right time, making sure you have the freshness of fruit, which is more important in the end results".

David believes strongly in an uncomplicated, mediated approach to winemaking. Hold back the oak, rely on the full flavoured generous Rutherglen fruit. He quips "The flavour and structure is there, you don't need to do much to the grapes," something he holds aloft as a proud member of the Rutherglen winemaking community.

Morris wine under the accomplished care of David continues to receive wide accolade and praise. The Morris fortifieds are legends in their own right, benchmark styles internationally. Consideration must go into the complexity of these fortifieds, made from component parts maturing in the Rutherglen cellars. David has access to some of the oldest base wines in the country, which are used sparingly to reflect depth and complexity in these heady, potent and deeply intricate wines.

MENU

ON ARRIVAL

Pumpkin & semi dried tomato arancini,
grilled prawn with sumac salt &
Char sui duck on herbed blini



MAIN COURSE

Beef short rib with creamy mash potato
and red wine & raspberry jus



DESSERT

Sticky Date pudding with butterscotch sauce
& vanilla ice cream



CHEESE & COFFEE

Cheese Platters with a selection
of fruit & crackers

MASTERS OF FLAVOUR



SPARKLING SHIRAZ DURIF

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent wine-making families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, he established an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A true benchmark, only the most exceptional vintages are blended for the highly coveted Old Premium Rare range of fortifieds, released for this strictly limited release

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

In 1988 Morris decided to produce a Sparkling red wine known then as Sparkling Burgundy. Shiraz was the traditional base but our winemakers discovered that adding some Durif, which flourishes in Rutherglen, adds an extra richness and flavour to the wine.

A unique sparkling red with intense beading. A range of vintages were selected for inclusion with the older wines imparting soft and mature flavours while the younger wines provide a vibrant fruit lift. After blending all components of the base, the wine is bottled with yeast and allowed twelve to eighteen months contact before the yeast is removed.

COLOUR

Medium to deep crimson and red hues.

NOSE/AROMA

Rich and earthy with ripe fruit characters and spice. A yeasty complexity shows through with a hint of woodiness.

PALATE

Lush and full bodied displaying dark fruits, black olive, chocolate and savoury influences, which are balanced with soft tannins.

ANALYSIS

Alc/Vol 13.5% TA 5.5g/L pH 3.70

ENJOY

An ideal wine to serve with a roast dinner particularly game meats such as duck or Christmas Turkey.

COMMENT

MASTERS OF FLAVOUR



2019 CHARDONNAY

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

Harvested in the dead of a cold night to preserve fresh fruit flavours, this Chardonnay builds complexity and texture, offering a rich yet soft palate and creamy mouthfeel.

REGION

Rutherglen

VINTAGE CONDITIONS

There were cooler winter and spring temperatures before the 2019 vintage coupled with slightly below average rainfall. During January the days were mostly warm cooling off at night with one short hot spell.

These conditions allowed the vine to ripen the fruit slowly resulting in retaining excellent natural acidity.

The February temperatures experienced were warmer, and this led to the development of rich varietal flavours.

WINEMAKING & MATURATION

Grapes were harvested at night, or early in the morning when temperatures were low, to retain fresh fruit flavours.

After crushing, the juice was fermented at low temperatures to retain fresh fruit characters and then transferred to French oak barrels. To give greater complexity regular stirring of the yeast lees occurred.

After seven months of barrel maturation, the wine was blended and filtered prior to bottling.

COLOUR

Pale straw.

NOSE/ AROMA

Lifted melon and white peach combined with toasted cashew character.

PALATE

Flavours of nectarine, melon and grapefruit, integrated with creamy yeast softness and subtle oak characters.

ANALYSIS

Alc/Vol 13.5% TA 6.7 g/L pH 3.35

PEAK DRINKING

COMMENT



MASTERS OF FLAVOUR



2019 BIN 186 SHIRAZ

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

The Bin 186 Shiraz is a full flavoured, stylish red, true to the Morris style and produced with robust Rutherglen fruit. This, in conjunction with the use of American and French oak has added a depth and complexity to the wine.

REGION
 Rutherglen

VINTAGE CONDITIONS

The 2019 vintage was preceded by drier than average growing seasons, particularly the spring months of September and October. Sufficient rain was received through the summer months to maintain a healthy canopy. Temperatures were average over the growing season, even though there were a couple of periods of hot spells. These conditions combined to produce fruit with a smaller berry size and excellent varietal fruit characters.

WINEMAKING & MATURATION

The grapes were harvested at approximately 14.0 Baume and crushed into open fermenters. The ferments were pumped over regularly to extract flavour and tannins from the grapes. After six to eight days on skins, the grapes were pressed, and the free run juice was combined with the pressings.

The wine was matured for eighteen months in predominantly American hogsheads, before blending and bottling.

COLOUR
 Medium to full depth with crimson hues.

NOSE/ AROMA
 Fresh, spice and berry fruits aromas with subtle vanillin oak influence.

PALATE
 Full-bodied, with rounded soft plum flavours, an integrated tannin structure and a long flavourful finish.

ANALYSIS
 Alc/Vol 14.3% TA 7.1 g/L pH 3.35

PEAK DRINKING
 Currently drinking well, and will reward careful cellaring to 2022.

ENJOY

COMMENT

MASTERS OF FLAVOUR



2018 CHM DURIF

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

The Durif variety was first developed by French nurseryman breeder, Dr. Francois Durif, in 1880, and planted in our Rutherglen vineyards in 1920. Initially for fortifieds, it was pioneered by Mick Morris in 1954 when we produced the first Dry Red table wine. Durif has since become our flagship table wine and a true icon of Australian wine, with this release an exemplary example of this varietal's capabilities.

REGION
 Rutherglen

VINTAGE CONDITIONS

The 2018 vintage had a dry and warm growing season from September to February, which permitted perfect growing conditions for ripening. The resulting grapes were intensely flavoured.

WINEMAKING & MATURATION

The grapes were harvested at approximately 14.2 Baume and crushed into open fermenters and headed down to submerge the skins in the fermenting must to gently extract colour. After fermenting on skins for six days, the grapes were then pressed using a basket press.

The wine was then moved into predominantly French Oak hogsheads for maturation. After twenty-one months in these barrels, the wine was then blended and filtered prior to bottling.

COLOUR
 Deep red with purple overtones.

NOSE/ AROMA
 Lifted aromas of rich blackberry and plum fruits, complexed with subtle oak influence.

PALATE
 Full and rich plum fruit flavours combined with fruit and oak tannins, providing a layered palate with great balance and structure.

ANALYSIS
 Alc/Vol 14.9% TA 7.07 g/L pH 3.48

PEAK DRINKING
 Having spent time in-bottle, this wine may be enjoyed now, or could further cellar until 2040.

COMMENT

MASTERS OF FLAVOUR



CLASSIC LIQUEUR TOPAQUE

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A mature style, the Classic Range of fortified wines is all about freshness and varietal character balanced by subtle age complexity from time spent in barrel.

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

The fruit had considerable hang time on the vine allowing for high sugar levels and intense flavour. The grapes are handpicked, crushed & fermented on skins for 24 hours before draining and pressing the juice. It is then fortified with a high strength neutral grape spirit and is matured in large oak casks until blending. Many different vintages are used in order to give both freshness and richness.

COLOUR

Mid amber with slight green highlights.

NOSE/ AROMA

A concentrated nose displaying malt and treacle aromas with a touch of preserved fig.

PALATE

Complex and intense the palate is full of luscious toffee, honey and fresh cold tea characters (quite typical of the variety).

ANALYSIS

Alc/Vol 17.5% TA 3.3 g/L pH 3.42

PEAK DRINKING

Matured in oak for many years, and ready to enjoy now.

COMMENT

MASTERS OF FLAVOUR



CELLAR RESERVE GRAND LIQUEUR TOPAQUE (TOKAY)

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent wine-making families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, he established an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A mature style, the Cellar Reserve Grand range of fortified wines demonstrates layers of rich flavours and complexity from time spent ageing in barrel for many years.

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

The grapes are handpicked and crushed into open fermenters with the addition of yeast and allowed to partially undergo fermentation, before draining, pressing and fortification with neutral high strength spirit to stop the fermentation. The wine is then transferred to oak casks and barrels for an average of 16 years maturation to develop richness, intensity and aged influence on the wine.

COLOUR

Golden brown with subtle khaki hues.

NOSE/ AROMA

Concentrated aromas of toffee and malty characters are underpinned with a butterscotch lift and distinct nutty elements.

PALATE

Rich and intense flavours of toffee, mocha, and soft caramel with a generous mid palate and a long, luscious finish.

ANALYSIS

Alc/Vol 17.6% TA 5.4 g/L pH 3.89

PEAK DRINKING

Matured in oak for many years, and ready to enjoy now.

COMMENT

MASTERS OF FLAVOUR



OLD PREMIUM RARE LIQUEUR TOPAQUE

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent wine-making families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, he established an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A true benchmark, only the most exceptional vintages are blended for the highly coveted Old Premium Rare range of fortifieds, released for this strictly limited release

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

The fruit for this wine is called Muscadelle and is grown on the Morris Estate. The fruit is left to hang on the vine to concentrate both flavour and natural sugar levels. They are handpicked, crushed and allowed to partially undergo fermentation, before pressing and fortification with high strength neutral spirit. It is then transferred to casks and barrels for years of maturation, where the wine will concentrate in flavour and gain more texture and lusciousness through evaporation, otherwise known as the 'Angels Share'. This wine has an average age of 20 years.

COLOUR

Golden brown with green hues on the rim.

NOSE/ AROMA

Aromas of honey, butterscotch and cold tea characters (typical of the style) delight the nose.

PALATE

Incredibly rich and concentrated with layers of butterscotch, ginger snap and spice flavours.

ANALYSIS

Alc/Vol 18% TA 3.8 g/L pH 4.12

PEAK DRINKING

Matured in oak for many years, and ready to enjoy now.

COMMENT

MASTERS OF FLAVOUR



CLASSIC LIQUEUR MUSCAT

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent winemaking families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, establishing an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A mature style, the Classic Range of fortified wines is all about freshness and varietal character balanced by subtle age complexity from time spent in barrel.

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

When ripe, the grapes were handpicked, crushed and fermented on skins for 24 hours, before draining and pressing the juice. The juice was then fortified with high strength neutral grape spirit. The fortified Muscat was matured in large oak casks ranging in size from 1,500 to 4,500 litres until blending. During blending, many different vintages are used in order to give lusciousness, richness, age and freshness.

COLOUR

A deep brown core with amber rim.

NOSE/ AROMA

A rich bouquet with intense preserved fruit and touches of fresh rose petal floral notes.

PALATE

Showing rich and youthful varietal characters, with luscious raisin flavours filling the mouth, finishing dry through the integration of oak and great persistence.

ANALYSIS

Alc/Vol 17.5% TA 3.4 g/L pH 3.97

PEAK DRINKING

Matured in oak for many years, and ready to enjoy now.

COMMENT

MASTERS OF FLAVOUR



CELLAR RESERVE GRAND LIQUEUR MUSCAT

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent wine-making families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, he established an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A mature style, the Cellar Reserve Grand range of fortified wines demonstrates layers of rich flavours and complexity from time spent ageing in barrel for many years.

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

When the grapes are ripe, usually in the range of 16° to 18° baumé, they are then handpicked, crushed and allowed to undergo a partial fermentation for 1-2 days before draining and pressing. The fermenting juice is then fortified to 18% v/v alcohol with a neutral, high strength spirit to arrest the fermentation. The fortified Muscat is then transferred into oak casks and barrels to slowly mature for many years.

COLOUR

Dark amber with an olive green tinge.

NOSE/ AROMA

Concentrated raisin fruit with aged nutty characters.

PALATE

Raisin and dark chocolate flavours with richness, intensity and a long lingering finish.

ANALYSIS

Alc/Vol 18.0% TA 3.2 g/L pH 3.76

PEAK DRINKING

Matured in oak for many years, and ready to enjoy now.

COMMENT

MASTERS OF FLAVOUR



OLD PREMIUM RARE LIQUEUR MUSCAT

With 160 years of history and winemaking tradition, the Morris family of Rutherglen have earned the esteemed position as one of the most prominent wine-making families in Australia. When founder George Morris first planted vines near Rutherglen, in North-East Victoria, he established an enduring family legacy. Under the guidance of David Morris, fifth generation and current Chief Winemaker, the Morris range of fortified and table wines continue to be masterfully crafted with the same skill and passion that has been our hallmark since 1859.

A true benchmark, only the most exceptional vintages are blended for the highly coveted Old Premium Rare range of fortifieds, released for this strictly limited release.

REGION

Proudly sourced from vineyards located in the Rutherglen region in North-East Victoria.

WINEMAKING & MATURATION

The fruit is left to hang on the vine to concentrate both flavour and natural sugar levels. They are handpicked, crushed and allowed to partially undergo fermentation, before pressing and fortification with a high strength neutral spirit. It is then transferred to casks and barrels for years of maturation, where the wine will concentrate in flavour and gain more texture and lusciousness through evaporation, otherwise known as the 'Angels Share'. This wine has an average age of 20 years.

COLOUR

Dark olive brown with a green tinge on the rim.

NOSE/ AROMA

An intense bouquet of raisin fruit and soft woody characters.

PALATE

Shows great depth, length and complexity with rich and luscious flavours of sweet spices, dried raisins and Christmas pudding.

ANALYSIS

Alc/Vol 17.5% TA 5.0 g/L pH 3.62

PEAK DRINKING

Matured in oak for many years, and ready to enjoy now.

COMMENT

