



P A D D L E W H E E L

2 LITRE FORTIFIED WINES

This range has been produced by careful blending of traditional grape varieties used for production of quality fortified wines. The blend and the wood maturation varies from style to style, but the quality is one of a consistently high standard. All of the fruit used in Paddle Wheel fortified wines is grown and vintaged from South Australian vineyards.

PADDLE WHEEL 2 LITRE DRY

It is evident by the nose that this wine has character that only comes with maturation in small wood. The wine is the result of blending various ages of dry fortified wine together and the addition of a percentage of Flor Fortified Wine. The finish is dry and clean.

PADDLE WHEEL 2 LITRE MEDIUM

This wine is the result of blending two varieties of fortified grapes to achieve a wine, which has a touch of sweetness to its taste. This is achieved by the skillful use of Gordo.

PADDLE WHEEL 2 LITRE SWEET

Made by selected blending of aged sweet fortified wines. It shows good balance of fruit, sweetness and wood. It is fresh and clean and finishes with a full round palate.

PADDLE WHEEL 2 LITRE CREAM

This is the sweetest fortified wine in the Paddle Wheel range. It is a blend of several wines, selected for their rich, full fruit characters. Blended and aged in large oak barrels, the wine is smooth with full flavoured fruit evident on the palate.

PADDLE WHEEL 2 LITRE TAWNY

Produced from selected wood aged sweet red wines, the blend is aged in large and small oak for 2 to 3 years. This maturation produces a port which has a good balance of fruit and spirit. The blend of red Grenache, Mataro and Shiraz combine to give a smooth full flavoured fortified wine with a smooth round finish.