

ESTABLISHED 1740

STONE'S



Stone's Special Reserve Ginger Wine

Grapes used in the production of the Stone's Special Reserve are sourced from Angove's own estates and premium, carefully selected growers. Following crushing and fermentation the base wine is clarified to provide a delicate white wine base. Meanwhile, whole Australian Ginger roots have been infusing in high strength spirit. This is then added to the base wine and a few "secret" processes performed to create this new, powerful Ginger elixir.

TASTING NOTES: Not for the faint hearted, this super premium version of Stone's Ginger Wine is a brilliant, deep golden brown in colour. Intense, pungent ginger and spice aromas hint at what lies within. On the palate up front, fiery ginger flavours are balanced by a rich, unctuous sweetness. The wine finishes extremely long with powerful ginger, caramel and spice flavours.

Super "on the rocks", as a mixer or blended with soda water for a spirited version of dry ginger ale

TECHNICAL:

Ginger Level: Extreme
Heat (1-10): 9
Alc/Vol: 18%
TA: 3.5 g/l
Degrees Baumé: 12.0 - 13.0 °Be

