

LAMBERT

ESTATE WINES

The Chocolatier

About this wine

The Lambert Estate Chocolatier pairs an aged tawny with dark chocolate to craft a unique balance of flavors. Whether you choose to drink it plain, pour it over fruit or ice cream, or create your own signature dish, it is always a favourite.

Wine Profile

Vintage:	NV
Wine Type:	Fortified Wine
Varietal:	Blend of varieties
Appellation:	South Australia
Acid:	5.2 g/l
pH:	3.41
Bottling Date:	September 2015
Alcohol %:	17.0

Tasting Notes:

The Chocolatier is lively and bright with amber hues, leading to aromas of dark chocolate, cherry and toffee with hints of vanillin and walnuts. On the palate butterscotch notes come alive with dried fruits and nuttiness. Its a luscious, rich, generous tawny with a lingering chocolate finish.

Winemaker Notes:

The secret lies in the harmony between tawny port and dark chocolate with both flavours well balanced and contributing their best attributes to this fortified wine. Made from a blend of red and white grape varieties and fortified wine of different ages, the youngest being 5 years old and oldest being around 30 years old.

Food Pairing: A pleasant accompaniment with richly flavoured cheeses, chocolate and caramel desserts, salted and smoked nuts.

Production: 580 dozen



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