

COCKBURN'S[®]

PORT

TAILS OF THE UNEXPECTED



TAWNY EYES

THE LIFE AND SOUL

A new generation at Cockburn's challenged our winemakers to produce a range of experimental ports – using the highest-grade lots usually reserved for our best wines. Ports that are fresh, lively, and can stand on their own two feet regardless of how you drink them: mixed or neat. Ports without limitations.

The pride of every port producer, a great tawny that turns heads and fills glasses is usually appreciated with great solemnity. But we were never ones to bottle things up. We wanted to make a wine that can be the life and soul of the party. This is Tawny Eyes: make it yours, drink it how you want, and don't be afraid to mix it up.

WELCOME TO THE FAMILY



FLAVOUR PROFILE

A fine-textured port with generous aromas of honey, caramel and hint of vanilla. Subtle flavours of red fruit and walnuts make this an elegant and sensual wine.



SERVING

We suggest you serve Tawny Eyes slightly chilled in warm weather with a good soundtrack in the background. More importantly though, make it yours and drink it how you like it - neat or mixed. Once open, enjoy within 4-6 weeks.



FOOD PAIRING

Enjoy Tawny Eyes with dried fruits or sweet pastries such as apple pie with cinnamon.



MIXING

The Tawny & Ginger

Fill a rocks glass with ice and mix 1/3 Cockburn's Tawny Eyes with 2/3 ginger beer. Add a few drops of Angostura Bitters and stir well. Garnish with two blueberries, a raspberry, and a sprig of mint. Serve and enjoy.



WINEMAKER

Charles Symington



TECHNICAL DETAILS

Alcohol by Volume: 19%

Total Acidity: 3.80 g/L (tartaric acid)

Baumé: 2.8

Allergy Information: contains sulphites



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