



CAMPBELLS

OF RUTHERGLEN

Campbells Muscats
and Topaques of
Rutherglen
Australia



MUSCAT ^{OF}
RUTHERGLEN

BACKGROUND

The Muscats and Topaques of Rutherglen are unique to Rutherglen, Australia. Impossible to replicate as they contain the essence and artistry of multiple generations. They are lovingly handcrafted from aged stocks, nurtured by generations of Rutherglen winemakers in their unique climate. The resulting wines are intense, rich, sensuous and memorable.

These wines are rich and complex pairing excellently with a variety of savoury dishes, full-flavoured cheeses and desserts. They also stand heroically on their own, over ice as an aperitif or mixed in cocktails.

The strength of this wine style lies in its versatility and the mystery that comes with uncovering its essence. There is no other drink on earth that compares.

Campbells is one of Rutherglen's original fortified producers and has developed a house style that is complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry. Campbells has extensive Muscat and Topaque soleras to draw from and the art of making, blending and maturing these wines has been passed down from generation to generation since Campbells was established in Rutherglen in 1870.

The jewels in Campbells' crown are the renowned Merchant Prince Rare Rutherglen Muscat and Isabella Rare Rutherglen Topaque. The ultimate recognition for Campbells' fortified winemaking expertise was the perfect score of 100/100 awarded to the Merchant Prince by wine columnist Harvey Steiman of the internationally-respected Wine Spectator magazine. This was the first wine in Australia's history to be awarded a perfect score by Steiman.

Muscat and Topaque – a summary

What are Rutherglen Muscats and Rutherglen Topaques?

- Luscious fortified wines of unique quality, unsurpassed richness and lingering complexity
- Described as 'nectar of the gods'
- Unique to the wine region of Rutherglen
- A complex blend of youth and maturity

The grape varieties

- Rutherglen Muscats are made from the grape variety Muscat à Petits Grains Rouge
- Rutherglen Topaques are made from the grape variety muscadelle

Why are they unique to the Rutherglen wine region?

- The climate – a long, dry ripening season, high sunshine hours and low humidity allowing the grapes to linger on the vines to reach their full potential.
- The clones – specific to Rutherglen and grown for over 140 years.
- The reserved wines cellared by generations of family owners.

The flavours of Rutherglen Muscat and Topaque

- Rich, luscious and complex with unbelievable complexity. Described as 'history in a glass'

CLASSIFICATION

The Classifications of Rutherglen Muscat and Topaque

Colin Campbell's lifelong passion to see Rutherglen Muscat and Topaque recognised as the unique wines of Australia, led to the development of a classification system in 1995, which was later adopted in the Australian fortified wine code of practice.

The classifications comprise four levels that mark a progression in richness, complexity, age and intensity of flavour. They guarantee quality and reliability. The classifications ensure the best Muscat and Topaque for each occasion

Rutherglen

The foundation of the style: displaying fresh fruit aromas, rich fruit on the palate and great length of flavour.
Average age 3 – 5 years

Classic

Greater levels of richness and complexity; exhibiting the beginnings of mature wood characters produced from extended maturation in oak.
Average age 6 – 10 years

Grand

A higher plane of character with greater intensity and mouth-filling depth of flavour, complexity and viscosity, with a complexity which imparts layers of texture and flavor.
Average age 11 – 15 years

Rare

The pinnacle of the styles, the richest and most complete wines - displaying deep colour, intense fruit and mature oak characters, rich viscous texture and extraordinary depth of mellowed complex flavours.
Average age in excess of 15 years



This symbol guarantees the authenticity of the Muscat
of Rutherglen wine style.

It can only be applied to wine produced from
Rutherglen grapes.

Campbells' house style

Campbells house style is complex and elegant, capturing a rich purity of fruit flavours while finishing clean and dry.

VITICULTURE

New vintage Muscat and Topaque

The amazing complexity of Rutherglen Muscat and Topaque begins in the vineyard where the fruit quality and sugar content of the harvested grapes are vital to the future blends. As fruit for these wines is left on the vine for an extended period, many factors can intervene and affect quality.

The soil

There are two main soil types in Rutherglen – rich, red loams and sandy, alluvial soil on Murray River flats. The soil influences the style of Muscat produced, with the loams producing heavier wines and the sand more aromatic wines.

The vines for Campbells Muscat and Topaque are planted on deep, alluvial red loam soils which retain moisture, allowing the fruit to ripen gradually on the vine. This builds rich, raisin flavours, whilst retaining the natural acidity of the grapes.

The age of the vines

The vigneron draw on a diverse range of vineyards across the district – taking young, fruity material from ten year old Muscat vines, or wonderfully mellow fruit from low yielding dry land vines of 40, 60 or even 90 years old, to bolster their blends with Muscat of exactly the required richness for each. The Rutherglen vigneron have learnt exactly how to extract the very best from their grapes, picking one block of vines early, or managing the yields of another through the use of selective pruning, or leaving another block of vines to mature long into autumn to gain maximum sugar and flavour.

Muscat production is not for the faint hearted. The vigneron must leave the grapes to ripen on the vine for as long as possible – risking spoilage by early autumn rains or botrytis. However, their rich harvest is worth the wait.

The climate

While the Rutherglen climate is warm, often reaching high temperatures in the height of summer, it is moderated by the flow of cool night air from the foothills of the nearby Victorian Alps. Rutherglen has 20 minutes more sunshine per day in the growing season than any other wine region in Australia. Most importantly, the autumn is long, warm and reliably dry – allowing the grape sugars to concentrate as the berries gently shrivel on the vines as the water is drawn out by the sun. In good years, the sugar in the grapes may reach more than 20 degrees Baumé, and in most vintages will be harvested at 17 or 18 degrees Baumé – a very rich harvest. The importance of climate cannot be underestimated. For example, wet weather introduces mould with attendant rot and undesirable flavours. In contrast, weather which is too hot too quickly can induce excess evaporation leading to dry shrivel, before the flavour sugar acid balance can be developed. Hot weather can also burn off floral characters.

It is important to note, that Rutherglen's very reliable climate allows the sugar development on the vine (that is, not through mat-drying methods employed in other sweet fortified styles). It is the ripening of the fruit on the vine that provides the depth and intensity of Muscat and Topaque flavour and the fruit lusciousness for which Rutherglen is famous.

The canopy

The vine canopy must be managed carefully. Too much canopy (leaf cover) can delay raisining, while too little can induce sunburn and cracking.

WINEMAKING

Fermentation

In the winemaking process, the degree of ripeness, purity of flavour, the point of fermentation at which fortifying spirit is added and the quality and purity of that fortifying grape spirit all combine to produce the finished product.

Selection for classification

Each vintage, grapes are picked in batches according to quality and the resultant wines are kept separate until their final quality can be assessed and a decision made regarding which classification they will join. The new wines are then carefully classified according to their quality and placed in mature oak casks of varying sizes awaiting allocation to the solera of the appropriate classification. In some years, very little or no wine may be considered good enough to use in our rare classification.

Maturation and blending

Contrary to popular belief, age is only one factor in determining the quality of Muscat and Topaque. As the quality of the classification increases, the number of vintages in the blend and the span of age between the oldest and youngest component wines will generally be greater. Nevertheless, these are merely two contributing factors to quality.

Use of oak

Mature oak casks are used to allow the flavours of the Muscat and Topaque to integrate and mature, without an overt influence of new oak. It is the flavour of the fruit, not oak, that is important. The oak cask is a vital vessel allowing gradual and beneficial oxidation over the years. The majority of our solera oak is puncheons (450 litres), backed up by larger casks.

Campbells Solera system

We use a modified solera system to age our Muscats and Topaques to ensure consistency of quality. There is a solera for each of the classifications many of which contain the wines of four generations of Campbells.

The solera is a series of five stages of casks which may be of varying size and placement. Each stage contains wine at successive stages of maturation. From the final stage, the finished mature wine is drawn for sale, and then each stage is progressively filled from the preceding stage with the youngest wine introduced at the earliest stage. So the wine moves slowly over the years through the casks until it reaches optimum maturity in the final stage. This in effect blends the individuality and variances of different vintages to create our unique and distinctive house style. The aeration and constant movement of the wine aids its development.

The wine introduced at the earliest stage is very carefully selected and allocated to the classifications in October each year from our reserves of young wine. The selection is based on Baumé, flavour and fruit weight according to the classification of the solera. The mature wine from the final stage can only be withdrawn for bottling if it passes the test of a triangular tasting. This is a blind tasting of the previous withdrawal against the current wine proposed for withdrawal. Provided there is no discernable difference in the three wines, a withdrawal can be made. The amount taken is judged according to the size of the solera.

Evaporation

Evaporation plays an important role in the maturation of the Muscats and Topaques. On average the maturing casks lose 3-5% of their volume per year to the "angels". Over 20 years the angels get ½ of every barrel. This evaporation makes the production of these wines a costly enterprise, but without this concentration through evaporation, these would not be the 'world's richest wines'. Over the warmer months the air in the cellars is rich with the aroma of Muscat and Topaque beginning its journey skyward. Look up, and you will see the dark deposits on the winery roofs - evidence of many years of the gradual migration of the wine out of the casks.

RICH FLAVOURS & FOOD

The wine and food combinations are endless. Whenever richly flavoured dishes are offered, “the world’s richest wines” will prove perfect partners.

The classification system assists drinkers to choose the best Muscat or Topaque for each occasion where it is sure to enhance the flavour.

Enjoy Rutherglen muscats in the following situations and try chilling them in summer!

- The lighter **Rutherglen Muscat**, fresh and youthful with a subtle richness that lingers with each sip, enjoyed as an aperitif, on ice or mix it up in a refreshing cocktail with a difference. Serve it with canapes, prosciutto and melon, any cheeses, dried fruit & nuts, fruit based desserts, pannacotta and sorbet.
- Enjoy **Classic Rutherglen Muscat** with a variety of savoury foods- soups, spicy curries and slow-cooked meats. Cheese is a natural match especially a creamy Brie, crumbly cheddar and pungent blue cheese.
- The stronger **Grand Rutherglen Muscat** is a perfect match to the flavours of terrine and pate, chocolate and chocolate-based desserts, rich butterscotch and caramel desserts. Enjoy it with a any strong cheese or, when trying to impress, serve it as an Affogato.
- The pinnacle **Rare Rutherglen Muscat** deserves to be sipped and savoured alone for pure pleasure to appreciate its intensity and complexity. It is history in a glass! Perhaps linger longer with a strong coffee or the finest dark chocolate.

Enjoy Rutherglen topaques in the following situations and try chilling them in summer!

- The younger **Rutherglen Topaque**, fresh and youthful with a subtle richness that lingers with each sip, enjoyed as an aperitif with hors d’oeuvres, soft cheeses and fruit based desserts. Chilled in summer.
- **Classic Rutherglen Topaque** is the ideal complement to charcuterie & foie gras, hard cheeses, winter soups, poached & marinated fruits or honeyed ice creams.
- The richer **Grand Rutherglen Topaque** is a perfect match for terrines & pate, aged & pungent cheeses together with walnuts or almond bread. Alternatively with Baklava or steamed puddings including sticky date pudding.
- The pinnacle **Rare Rutherglen Topaque** deserves to be sipped alone to appreciate its intensity and complexity. It is history in a glass! Perhaps linger longer with some nuts and Medjool dates.

Typical descriptors for Rutherglen Topaques

Honey, cold tea, fish oil, malt, butterscotch, dark chocolate, malt biscuits, toasty, dried dates, treacle, elixir like, complex, essence, toffee.

Typical descriptors for Rutherglen Muscats

Floral, raisin, rose petal, Turkish Delight, candied citrus peel, orange blossom, marmalade, fragrant, musk, mixed spice, cloves, roast nuts, chocolate.

The Riedel Muscat of Rutherglen Glass

In 2014, the quest began to find the perfect glass to showcase the unique qualities of Muscat of Rutherglen. Georg Riedel, 10th generation member of the family owned Riedel Glass Company conducted a workshop with the Muscat of Rutherglen winemakers, selected media and trade and determined the best Riedel glass to accentuate the nuances of the wine style Muscat of Rutherglen.

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