



CLASSIC RUTHERGLEN TOPAQUE

CLASSIFICATION: CLASSIC

THE GRAPES

Muscadelle from Campbells
Rutherglen vineyards.

This classification is a maturing style imparting greater levels of richness and complexity; exhibiting the beginnings of "rancio" characters produced from prolonged maturation in mature oak. Julie Campbell

TASTING NOTES

Colour	Deep golden.
Bouquet	Rich aromas of cold tealeaf, toffee, honey and citrus.
Palate	Intense and mouthfilling. Malt and toffee combine with rancio characters providing a wine of power and complexity with a luscious yet clean finish.
Serving Suggestions	Perfect with fresh fruit, sticky date pudding or freshly brewed coffee and fine chocolates.
Cellaring	Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening.



PRODUCTION

Alc.	17.5%
Bé	12.0
RS	220 g/L

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavour and a high degree of natural sweetness. Only selected parcels of premium fruit are added to the Classic Rutherglen Topaque solera. The wine that provides the basis of this blend dates back to the 1960's. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.