



GRAND RUTHERGLEN TOPAQUE

CLASSIFICATION: GRAND

THE GRAPES

Muscadelle from Campbells
Rutherglen vineyards.

This classification takes the flavour of Rutherglen topaque to still a higher plane of development. A mature style with greater intensity and mouth filling flavour, complexity and viscosity; producing layers of texture and flavour with seamless integration of the flavours of fruit, grape spirit and mature oak. Julie Campbell

TASTING NOTES

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| Colour | Mahogany. |
| Bouquet | Complex aromas of candied fruits, quince paste, toffee and cold tea. |
| Palate | Rich, mouthfilling fruit. Complex rancio characters with hints of toffee, malt and walnut and a lingering 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

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| Alc. | 17.5% |
| Bé | 14° |
| RS | 260 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 The wine that provides the basis of this blend dates back to the 1960's. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.