



ISABELLA RARE RUTHERGLEN TOPAQUE

CLASSIFICATION: RARE



THE GRAPES

Muscadelle from Campbells
Rutherglen vineyards.

This classification is rare by name and by nature. This is the pinnacle of the Rutherglen topaques. It is the richest and most complete wine - displaying deep colour, intense fruit and 'rancio' characters, rich viscous texture and extraordinary depth of mellowed complex flavours.
Julie Campbell

TASTING NOTES

Colour	Deep mahogany brown, with olive hues.
Bouquet	Lifted toffee, honey and cold tea characters combine to produce the unique character of Rutherglen Topaque.
Palate	There is a real lusciousness and weight on the palate with full, mellow honeyed flavours, lingering complex rancio characters and drying tannins on the finish to balance the sweetness.
Serving Suggestions	The perfect partner with coffee and petit fours or the strongest cheeses. However, to fully appreciate the intensity and myriad of flavours that linger long on the palate, we recommend enjoying it on its own.
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.	18%
Bé	16.5°
RS	310 g/L

The grapes are left 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 made to the strictest criteria can be added to the Rare Rutherglen Topaque solera. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style. As with any blended wine, it is difficult to specify an exact age. The oldest base wine is well over 70 years old, with only wines of the highest standard from excellent vintages being added to this outstanding solera.