



RUTHERGLEN MUSCAT

CLASSIFICATION: RUTHERGLEN



THE GRAPES

Muscat à Petits Grains Rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean spirit and great length of flavour, which are the mark of all our Rutherglen Muscat wines.
Julie Campbell

TASTING NOTES

Colour	Bright amber gold with copper tints.
Bouquet	Fresh raisin fruit backed by subtle oak characters.
Palate	Luscious mouthfilling raisined fruit combine with the oak flavours to produce a wine of great length.
Serving Suggestions	Excellent chilled as an aperitif or with strong cheeses, plum pudding or after dinner with freshly brewed coffee.
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°
RS	220 g/L

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavor and a high degree of natural sweetness. Selected parcels of the finished wine are then added to the Rutherglen Muscat solera which is a blend of a number of vintages from many past years. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.