



# RUTHERGLEN TOPAUQUE

## CLASSIFICATION: RUTHERGLEN



### THE GRAPES

Muscadelle from Campbells  
Rutherglen vineyards.

*This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean grape spirit and great length of flavour. Julie Campbell*

### TASTING NOTES

Colour	Deep, brilliant old gold.
Bouquet	Lifted toffee, honey and cold tea characters combine to produce the unique character of Rutherglen Topaque.
Palate	Toffee and tealeaf characters predominate on the front of the palate with a cleansing hint of spirit and old oak on the finish.
Serving Suggestions	A heavenly match with honeycomb ice cream, fruit based desserts, soft cheeses, chilled as an aperitif or as an after dinner drink with 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	10.5°
RS	190 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 Topaque 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 Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.