



# CLASSIC RUTHERGLEN MUSCAT

CLASSIFICATION: CLASSIC

## THE GRAPES

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

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

## TASTING NOTES

Colour	Deep amber with tawny hues.
Bouquet	Rich fresh raisin fruit aromas with great depth and showing some dry 'aged oak' characters.
Palate	Great power and intense fruit with balance and elegance. There is evidence of mellow oak with the luscious lingering finish.
Serving Suggestions	Excellent with vintage cheddar or blue vein cheeses, dried fruit and fresh nuts or as a memorable end to a meal 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	13.5°
RS	250 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 Muscat solera. The wine that provides the basis of this solera dates back to the 1960's. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.