



GRAND RUTHERGLEN MUSCAT

CLASSIFICATION: GRAND

THE GRAPES

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

This classification takes the flavour of Rutherglen Muscat to still a higher plane of development. A mature style with greater intensity and mouth filling depth of 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

Colour	Rich, deep brown.
Bouquet	Complex raisined fruit characters, coffee bean, dark chocolate and a distinct 'aged oak' lift.
Palate	An incredible depth of luscious raisined fruit floods the front palate. Walnut, dark chocolate, ground coffee bean, vanilla and nutty dry mature oak characters add complexity, before an incredibly long, drawn out finish.
Serving Suggestions	The perfect partner to panforte, an English cloth cheddar or rich dark chocolate.
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	15°
RS	270 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. Juice is fermented for only a very short time before being fortified with neutral spirit. Only selected parcels of premium fruit are then added to the Grand Rutherglen Muscat solera. The wine that provides the basis of this blend dates back to the 1950's. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.