



Campbells Classic Rutherglen Topaque

Tasting notes:

Deep golden. Rich aromas of cold tealeaf, toffee, honey and citrus. Intense and mouthfilling. Malt and toffee combine with rancio characters providing a wine of power and complexity with a luscious yet clean finish.

Winemaking: 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 Topaque solera. The wine that provides the basis of this blend dates back to the 1960's. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

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. Perfect with fresh fruit, sticky date pudding or freshly brewed coffee and fine chocolates.

Technical:

The Grapes : Muscadelle from Campbells Rutherglen vineyards.

Alcohol : 17.5%