



## Classic Rutherglen Muscat (375ml)

**Tasting Notes:** Deep amber with tawny hues Rich fresh raisin fruit aromas with great depth and showing some rancio characters. Great power and intense fruit with balance and elegance. There is evidence of mellow oak with the luscious lingering finish.

**Winemaking:** Picked at the very end of vintage, these grapes achieve a very high sugar level. Only selected parcels of premium fruit are used to produce wines for this solera. The wine that provides the basis of this solera dates back to the 1950's. Only small amounts are withdrawn from this solera, ensuring the highest quality and consistency of style.

**Cellaring:** Blended for optimum flavour and balance at the time of bottling, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. 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.

"This classification displays a greater level of richness and complexity, produced through the blending of selected parcels of wine, often matured in various sizes of oak cask to impart the distinctive dry "rancio" characters produced from maturation in seasoned wood. The Muscats of Rutherglen are considered the "World's Richest Wines" and bear a mark of from the great Muscat vineyards of the region. The "Muscat of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

**CLOSURE:** Screw Cap **WINEMAKER:** Colin Campbell **GRAPE VARIETY:** Muscat of Rutherglen (Muscat a petit grains rouge) **GROWING REGION:** Grown at Campbells, Rutherglen  
**ALCOHOL:** 17.5%