

CAMPBELLS RUTHERGLEN TOKAY

Classification: Rutherglen

This classification is the foundation of the style; displaying the fresh aromas, rich fruit, clean spirit and great length of flavour on the palate, which are the mark of all the Tokays of Rutherglen.

The Tokays of Rutherglen bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great vineyards of the region. The “Tokay of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbells’ ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavours. Colin Campbell

COLOUR

Deep, brilliant old gold.

BOUQUET

Lifted toffee, honey and cold tea characters combine to produce the unique character of Rutherglen Tokay.

PALATE

Toffee and tealeaf characters predominate on the front of the palate with a cleansing hint of spirit and old oak on the finish.

CELLARING AND SERVING SUGGESTIONS

Blended for optimum flavour and balance prior to bottling, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening.

A heavenly match with honeycomb ice cream, fruit based desserts, soft cheeses, chilled as an aperitif or as an after dinner drink with coffee.

THE GRAPES

Rutherglen Tokay (Muscadelle) from Campbells Rutherglen vineyards.

VINTAGE DETAILS

Each vintage the tokay grapes are left on the vine to fully ripen until raisined and laden with natural sugar. The resulting wine is then blended with wines from previous vintages to produce a consistent house style. This wine contains portions from a number of vintages over several years.

TECHNICAL DETAILS

Alc 17.5%

Bé 10.5°



CAMPBELLS
RUTHERGLEN WINES SINCE 1870

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