

FORTIFIED FOOD PAIRING WITH STANTON & KILLEEN WINES

FORTIFIED CLASSIFICATION	MUSCAT	MUSCAT FOOD PAIRING	TOPAQUE	TOPAQUE FOOD PAIRING
<p>RUTHERGLEN Average blended age: 2-4 years barrel aged, 500ml</p>	<p>Muscat á petit grains rouge grape variety. Great fresh, raisin flavours, typical of R'glen Muscat. Lovely floral tones of crushed rose petal, lavender and orange blossom. Clean spirit. 500ml, 17.5% Alc</p>	<p>Freshly made Turkish Delight; Vanilla icecream with muscat soaked raisins; milk-chocolate mousse with fresh berries, panna cotta</p>	<p>Muscadelle grape variety. Young and vibrant, white gold in colour. Quince jelly, cumquats, dried fruit. Flavours of zesty lemon peel with smooth butter menthol. Silky palate. 500ml, 17.5% Alc</p>	<p>Homemade apple pie with a crumbly pastry; a nutty, honeyed Baklava; Topaque is amazing with duck rillettes due to its smooth texture.</p>
<p>CLASSIC RUTHERGLEN Average blended age: 12 years. Barrel aged, 500ml</p>	<p>One of our most popular and awarded wines. Rich and balanced. Aromas of Turkish Delight, tobacco and espresso. Intense flavours of raisin, dried fig, cumquat and rose petal. 500ml, 18% Alc</p>	<p>Tiramasu; coffee flavoured desserts; rich, death by chocolate mud cake; profiteroles with fresh cream; Christmas pudding or cake; poached autumn fruit; muscat affogato</p>	<p>Stunning bouquet of malt, caramel, butterscotch and almond. Layered flavours of caramelized butter, cold tea, dried apricots and honeysuckle. Perfect balance of old and new parcels of Muscadelle aged in premium oak. 500ml, 18% Alc</p>	<p>Like the duck rillettes suggestion, paté or foie gras are rich and oily which is complemented by Topaque's flavour profile. Freshly toasted bread adds texture and cuts through the oiliness</p>
<p>GRAND RUTHERGLEN Average blended age: 15-20 years. Barrel aged, 500ml</p>	<p>Superb example of balanced wood aged 'rancio' notes, rich, complex. Molasses, toffee, dark chocolate on the nose. Rich flavours of Christmas cake, espresso, dried fig and almond. Some wine parcels used in this blend are from the 1960s. 500ml, 18.5%</p>	<p>A sumptuous platter of biscotti, fig paste, nuts, raisins and a sharp gorgonzola cheese to cut through the rich, sweet flavours of the Grand.</p>	<p>Lifted aromas of caramel and concentrated marmalade. Intense and rich flavours of fruitcake, malt and butterscotch. Amazing complexity from careful wood ageing, yet displays wonderful freshness. 500ml, 18.5% Alc</p>	<p>Topaque poached pears with a hazelnut praline and Topaque sauce; poured over ice-cream; cheese and fruit paste platter; crème brûlée; pear tart with pastry.</p>
<p>RARE RUTHERGLEN Average blended age: over 25 years. Barrel aged, 350ml</p>	<p>Four generations of winemaking. Luscious, velvety, complex layers. Christmas cake, intense raisin, coffee beans. Great fruit sweetness but finish is savoury and long. 375ml, 18.5% Alc</p>	<p>Due to its intense flavours and great age, pair with a few pieces of quality dark chocolate or enjoy this amazing wine on its own.</p>	<p>Exceptional quality. Treacle coloured, bouquet of Turkish delight, palate of espresso and dried fruit. Complex flavours revealed slowly with long, lingering finish. A very special wine. 375ml, 18.5% Alc</p>	<p>Due to its intense flavours and great age, pair with a few pieces of quality dark chocolate or enjoy this amazing wine on its own.</p>