



CLASSIC RUTHERGLEN TOPAQUE

Variety:

Muscadelle.

Age/Classification:

The Classic range has the perfect balance of old and young material, blended to create this stunning fortified with an average age of 12 years. It is the second tier of the four classifications: Rutherglen, Classic, Grand and Rare.

Appearance:

Light amber.

Aroma:

Aromatic malt, caramel, butterscotch and almonds.

Palate:

Wonderfully flavoursome with layers of caramelised butter, malt, honeysuckle and dried apricots. The finish is long with notes of cold tea and marmalade.

Food pairing:

Not only the domain of desserts, this Topaque matches superbly with duck rillettes on brioche toast or Catalan fig tapas.

Cellaring:

This wine has already been matured in barrels. Bottled in small amounts to achieve maximum freshness, we recommend consuming this wine within two years of purchase, as no further ageing will occur in the bottle. It will keep for some months once opened, although we recommend drinking within four weeks so you can enjoy the luscious freshness that is a hallmark of Rutherglen's unique fortified wines.

Winemaking notes:

Muscadelle grapes are picked at optimum ripeness, with high levels of natural grape sugar and the flavours that come from extended ripening. Once picked, they are crushed and kept on skins until fermentation commences, at which point they are quickly pressed and fortified with grape spirit. This early fortification preserves the natural sugars while the short fermentation releases additional flavour from the skins. Once fortified, the wine is stored in large oak casks for three to four years before we assess which of the classifications it fits into. Wines that show "Classic" potential are kept apart in large oak for another few years until they enter the first stage of our modified solera system, where each year wines are drawn off and added to older collections.

Specifications:

Size: 500mL Alc/Vol:18% Residual Sugar: 231g/L Titratable Acidity: 3.5g/L pH: 4.29

"The Classic range is like the Goldilocks of the four tiers as it's the perfect balance of young, fresh material and intense, aged material, blended to create a very popular wine."

Andrew Drumm, Winemaker