



RARE RUTHERGLEN MUSCAT

Variety:

Muscat á Petits Grains Rouges also known as 'Rutherglen Brown Muscat.'

Age/Classification:

Rare by name and rare by nature, it is the pinnacle of this magnificent style. Blended from only the best parcels of fruit with a base material from the 1960s, it has an average age of 25 years and is the final tier of the four classifications: Rutherglen, Classic, Grand and Rare.

Appearance:

Dark and dense, it is deep brown with olive tinges.

Aroma:

Intense fruitcake, walnut and chocolate aromas.

Palate:

This luscious and velvety wine has a complex palate of many layers. Fresh fruitcake and intense raisin flavours are balanced with coffee beans from wood maturation. The finish is dry and savoury with distinct 'rancio' characteristics, a unique characteristic found in fortified wines which have spent a significant amount of time in oak barrels.

Food pairing:

Premium quality dark chocolate or by itself to savour the exquisite tasting experience of the complex flavours.

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:

If a parcel of fruit is regarded as particularly special, it will be kept apart after fortification and may eventually "graduate" to the Grand or Rare solera system. These wines do not come about every year, and are a product of exceptional vintages, combining depth of fruit with complexity of age. We draw off small quantities from our oldest collection of barrels and then fill these barrels with the next oldest collection. The youngest collection is only occasionally refilled, with wines that have already undergone many years of ageing and careful selection. The final blend is a combination of rich and intense parcels to create a wonderfully layered wine, often involving many generations of winemaking patience.

Specifications:

Size: 375mL Alc/Vol: 18.5% Residual Sugar: 353g/L Titratable Acidity: 7.4g/L pH: 3.41

"Without a doubt, sharing a Rare is a very special wine experience, as it represents four generations of S&K passion and skill. The memories linger long after the wine is consumed."

Wendy Killeen, CEO