



RUTHERGLEN RUBY

Varieties:

A blend of varieties including Durif, Shiraz, Tinto Cão, Tinta Roriz, Touriga Nacional and Tinta Barroca.

Age/Classification:

The Rutherglen range is blended from several vintages with an average age of two to four years. It is the youngest and freshest tier of the four classifications: Rutherglen, Classic, Grand and Rare.

Appearance:

Ruby red.

Aroma:

Rich bouquet of plum and blackcurrant.

Palate:

Young and fresh, there is bright fruit and a touch of sweetness on the palate with hints of cloves and nutmeg. The finish is warming and savoury.

Food pairing:

Pecan pie with cinnamon spiced maple syrup or chilled over ice with a ploughman's platter.

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:

Our Rutherglen Ruby is made in a similar way to our Vintage Fortified, however the wines generally show less extraction and are fortified with grape spirit at a slightly higher sugar level. We use a number of red varieties including Durif, Shiraz, Tinto Cão, Tinta Roriz, Touriga Nacional and Tinta Barroca. Once picked and crushed, they are fermented in our open-top fermenters (sometimes together and sometimes separately) until they reach the desired sugar level. The juice is then quickly pressed and fortified with young brandy spirit. Once fortified, parcels are matured in small and large oak casks for three to four years before blending. The wines of the Rutherglen classification are chosen to exhibit bright fruit and do not undergo prolonged barrel ageing before bottling.

Specifications:

Size: 500mL Alc/Vol:18 % Residual Sugar: 110g/L Titratable Acidity: 5.6g/L pH: 3.45

"Wonderfully ruby red in colour, this style will please those who love the fresh and juicy fruit flavours of a younger style of barrel aged port."

Natasha Killeen, Marketing & Communications