



RUTHERGLEN TOPAQUE

Variety:

Muscadelle.

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:

Pale gold.

Aroma:

Vibrant with quince jelly, cumquats and dried fruit.

Palate:

Flavours of zesty lemon peel and butter menthol combine to show a very fresh, silky palate.

Food pairing:

Topaque poached pears with toffee and walnut ice cream .

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 high 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 the different parcels of wine fit into. The wines of the Rutherglen range are chosen to exhibit bright fruit and do not undergo further barrel ageing before bottling.

Specifications:

Size: 500mL Alc/Vol:17.5 % Residual Sugar: 223g/L Titratable Acidity: 3.3g/L pH: 4.14

“This young Topaque is the foundation of the style, and has a gorgeous silky texture with luscious fruit flavours of honey, cumquat and butterscotch.”

Wendy Killeen, CEO