

RUTHERGLEN MUSCADELLE



CHAMBERS
Rosewood Vineyards

Analysis

Alcohol: **17.8 %** Glucose & Fructose: **251.1g/L** pH: **4.14** TA: **3.7g/ L**

Winemaking

Produced from a minor white Bordeaux variety of the same name, these grapes are harvested late in the season to achieve maximum ripeness (similar levels to muscat).

Once the fruit is crushed and de-stemmed the 'must' is placed directly into the press and the resultant juice after a minimal fermentation is then fortified with neutral grape spirit to between 18 and 19% alcohol. The neutral spirit is used to allow the primary fruit characters of the wine to express themselves. If it is felt that the sugar level of the grapes is on the lower end of the scale we can soak the grapes in the press overnight. The resultant wine is then placed into large oak barrels for maturation. Our preference is to leave the wines as single vintage and individual harvesting dates together as they tend to exhibit certain characters. Aging of the wine in this manner ensures stability and spirit integration. The wines are then graded to determine their final destination i.e. Rutherglen vs Classic etc

The Rutherglen Muscadelle is the entry level to our Muscadelle Range. The wine is youthful and expressive of the primary characters of the variety. To produce the Rutherglen Muscadelle, we first conduct a series of bench trials utilising the single vintage wines before settling on a final blend. The selected wines are then blended, filtered then placed back into cask until required for bottling and sale.

The wine is bottled on demand to ensure the best product possible.

Tasting Notes

Intense, fresh and fruity aromatics with characters of honey, butterscotch, crème brûlée, creamy caramel, dried oranges, orange blossom, dried pears, tea-cake, malt, and green tea. These characters are also evident on the palate which is luscious with a hint of jasmine and fresh layers of flavour which linger in the mouth. This wine has a luscious texture with the gentle warmth of clean spirit and well-balanced sweetness complementing the finish. Dark bronze-gold colour with hints of amber.

Halliday Wine Companion

2024 Rating: 92 2023 Rating: 92 2022 Rating: 92 2021 Rating: 91

2020 Rating: 94 2019 Rating : 93

Australian Fortified Wine Show

2022 Top Gold Award—Best Commercial Topaque

2019 Gold Award

"Bright, clear golden orange; apart from the bizarrely low price, the fortifying spirit has been so cleverly chosen and then integrated, you can sail past it without noticing its presence. I really shouldn't go praising this wine too highly, even less suggest it's a classy way of getting smashed."
Halliday Wine Companion



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