

## RUTHERGLEN ESTATE

Muscats from Rutherglen are made in a style like no other as a result of the unique combination of climate, grape variety, soils and most of all, the reserved stocks and unsurpassed blending skills to create Muscats that are rich, complex and intense.

### DE BORTOLI RUTHERGLEN ESTATE CLASSIC MUSCAT



#### Variety

Muscat à Petit Grains Rouge

#### Tasting Note

A fresh, aromatic style that should display characters of fresh raisins, dried fruits and nuts, and should start to show more complex characters as a result of longer time in barrel and will start to display toffee and caramel characters but still have nice raisin aromatics.

#### Wine Style

Classic Muscat

#### Suggested Cuisine

Muscat is ideal as an aperitif, especially served with chocolates. For a decadent dessert treat, place a bottle in the freezer, let it become syrupy and drizzle over ice-cream as a delicious topping, sprinkle with chopped praline.

#### General Characteristics

Sweet / Medium bodied

#### Winemaking

Rutherglen is the ideal region for making this style of wine because of its long, dry ripening season, allowing the grapes to soundly develop incredibly high sugar levels and degrees of raisining. The grapes are harvested, crushed, then allowed to soak on skins so that all the sugar and rich flavours are extracted from the skins and into the juice. A small degree of fermentation may or may not be encouraged while the juice is 'on skins', depending on the level of sugar, but after the fruit is pressed, the juice is 'fortified' with neutral grape spirit, and the finished wine is then aged in old oak barrels. The wine in the bottle is then blended from barrels of different age.

#### Wine Analysis

Alc/Vol: 16.5%, pH: 3.95, TA: 4.2g/L, RS: 255g/L

#### Cellaring

Up to 5 years but is delightful for drinking now

#### Winemaker

Rutherglen Estate Winemakers