



CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN MUSCAT

CLASSIFICATION: RUTHERGLEN

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean spirit and great length of flavour, which are the mark of all the Muscats of Rutherglen. The Muscats of Rutherglen are considered the “World’s Richest Wines” and bear a mark of authenticity which is only applied to the classified wines of the region. The “Muscat of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell’s ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavour while finishing clean and dry.

- Julie Campbell

COLOUR

Bright amber gold with copper tints.

BOUQUET

Fresh raisin fruit backed by subtle oak characters.

PALATE

Luscious mouthfilling raisined fruit combine with the oak flavours to produce a wine of great length.

CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Excellent chilled as an aperitif or with strong cheeses, plum pudding or after dinner with freshly brewed coffee.

THE GRAPES

Muscat à Petits Grains Rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

WINEMAKING

The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavor and a high degree of natural sweetness. Selected parcels of the finished wine are then added to the Rutherglen Muscat solera which is a blend of a number of vintages from many past years. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

TECHNICAL DETAILS

Alc 17.5%
Bé 12°

