



CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN TOPAQUE

CLASSIFICATION: RUTHERGLEN

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean grape spirit and great length of flavour. The Topaques of Rutherglen bear a mark of authenticity which is only applied to the classified wines drawn from the great vineyards of the region. The “Topaque 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

Deep, brilliant old gold.

BOUQUET

Lifted toffee, honey and cold tea characters combine to produce the unique character of Rutherglen Topaque.

PALATE

Toffee and tealeaf characters predominate on the front of the palate with a cleansing hint of spirit and old oak on the finish.

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. A heavenly match with honeycomb ice cream, fruit based desserts, soft cheeses, chilled as an aperitif or as an after dinner drink with coffee.

THE GRAPES

Muscadelle 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 Topaque 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 Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.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 10.5°

