



STANTON & KILLEEN

WINEMAKERS SINCE 1875

NV Classic Topaque

A glass of liquid gold.

Butterscotch, flaked almonds and dried apricots.

750ml | 18.5% alc/vol

The Classic range is the perfect balance of old and new material expertly blended with an average age of 12 years. It is the second tier of the four classifications, Rutherglen, Classic, Grand and Rare.

A fresh bouquet of aromatic malt, caramel, butterscotch and almonds with a balanced and complex palate of caramelized butter, malt, dried apricot, and dried fruits with a long finish of marmalade and lemon/orange oil.

We've done the hard work in the winery by ageing in old fortified barrels. Once bottled, no further ageing will occur, so we recommend you enjoy within a year or two of purchase. It's freshest within the first few weeks of opening the bottle and won't "go off".

Food pairing: This is a very versatile wine with refined flavors that tend not to dominate food, more to enhance flavor. A great match with pate, full flavored cheese, fig tapas and terrines of duck. It has a much wider appeal than it's traditional dessert wine although it is still a great match with a sticky date pudding. Can be served chilled for extra refreshment.