

NV CLASSIC MUSCAT

CLASSIFICATION: CLASSIC 6 - 12 YEARS

SIZE: 500ML STD DRINKS: 7.3 ALC/VOL: 18.5% VEGAN FRIENDLY: NO

"The classic range, at approximately 12 years old, is the style that Rutherglen is most known for. A blend of old and new gives great intensity and complexity. This is the second tier in the Rutherglen Classification system." - Wendy Killeen, CEO





Muscat á Petits Grains Rouges also known as 'Rutherglen Brown Muscat'



Dark, caramelised butter.



Fresh bouquet of Turkish delight, cocoa and espresso.



A balanced and complex palate of rich raisin fruit, rose petal, dried fig and cumquat. The finish is long but not too sweet. One of our most highly awarded fortifieds.



Perfect as an after-dinner drink with an espresso and dark chocolate. An essential accompaniment to any Christmas celebration.



We recommend consuming this wine within two years of purchase, as no further aging will occur in the bottle. It will keep for some months once opened.



Muscat grapes are picked at optimum ripeness, with high levels of natural grape sugar and the flavours that come from extended ripening. Once picked, they are crushed and kept on skins until fermentation commences, at which point they are quickly pressed and fortified with grape spirit. This early fortification preserves the natural sugars while the short fermentation releases additional flavour from the skins. Once fortified, the wine is stored in large oak casks for three to four years before we assess which of the classifications it fits into. Wines that show "Classic" potential are kept apart in large oak for another few years until they enter the first stage of our modified solera system, where each year wines are drawn off and added to older collections.