



STANTON & KILLEEN
WINEMAKERS SINCE 1875

NV RUTHERGLEN MUSCAT

CLASSIFICATION: RUTHERGLEN APPROX 2-4 YEARS

SIZE: 500ML ALC/VOL: 17.5% VEGAN FRIENDLY: NO

Gold Medal - Ballarat Wine Show 2019

"A superb value wine for its rich, sweet 'muscaty' and raisin flavours combined with the lightness and freshness of the foundation Rutherglen style. Perfect in summer over ice." Wendy Killeen, CEO



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



Light amber



Floral notes of crushed rose petal, lavender and orange blossom.



Rich raisin characteristics, ginger and Turkish Delight with a smooth, velvet palate. It boasts a lingering finish.



Best served chilled.
Muscat and raisin ice-cream, chocolate and hazelnut gateau, or a delicate white chocolate panna cotta with rosewater syrup.



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 high natural sugars while the short fermentation releases additional flavour from the skins. Once fortified, the wine is stored in large oak casks for two to four years before we assess which of the classifications the different parcels of wine fit into. The wines of the Rutherglen range are chosen to exhibit bright fruit and do not undergo further barrel ageing before bottling.



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