



CLASSIC RUTHERGLEN TAWNY

Varieties:

A blend of varieties including Durif, Shiraz, Tinto Cão, Tinta Roriz, Touriga Nacional and Tinta Barroca.

Age/Classification:

The Classic range has the perfect balance of old and young material, blended to create this stunning fortified with an average age of 12 years. It is the second tier of the four classifications: Rutherglen, Classic, Grand and Rare.

Appearance:

Deep tawny.

Aroma:

Stunning bouquet of dried fruit and aged 'rancio' notes from barrel maturation.

Palate:

Complex and flavoursome with notes of roasted nuts, cloves and a hint of paprika. The Portuguese varieties contribute to a softening effect on the overall taste, balancing the long, savoury finish.

Food pairing:

Cheese platter with dried muscatels, nuts and fruitcake, cinnamon and ginger spiced biscuits and shot of espresso.

Cellaring:

This wine has already been matured in barrels. Bottled in small amounts to achieve maximum freshness, we recommend consuming this wine within two years of purchase, as no further ageing will occur in the bottle. It will keep for some months once opened, although we recommend drinking within four weeks so you can enjoy the luscious freshness that is a hallmark of Rutherglen's unique fortified wines.

Winemaking notes:

Our Classic Tawny is made with a number of French and Portuguese red varieties according to the nature of the vintage. Once picked and crushed, grapes are fermented with minimum tannin extraction in our open-top fermenters (sometimes together and sometimes separately) until they reach the desired sugar level. The wine is then quickly pressed and fortified with young brandy spirit, and matured in small and large oak casks for up to seven years before entering our modified solera system. Each year we bottle some of the wine from the oldest collection of barrels and then we fill these barrels with the next oldest collection.

Specifications:

Size: 500mL Alc/Vol: 19% Residual Sugar: 130g/L Titratable Acidity: 8.8g/L pH: 2.92

"Of our extensive range of fortifieds, the Classic Tawny is the least sweet and boasts a balanced palate perfect for those who love nuttier, drier styles."

Wendy Killeen, CEO