



GRAND RUTHERGLEN TOPAQUE

Variety:

Muscadelle.

Age/Classification:

Offering a stunning level of depth, intensity and concentration of flavours with an average blended age of 15-20 years. It is the third tier of the four classifications: Rutherglen, Classic, Grand and Rare.

Appearance:

Brilliant clarity, the colour of dark amber.

Aroma:

Rich burnt butter and toasted almonds.

Palate:

A full, developed palate revealing layers of caramelised butter, malt and toffee with a hint of acidity from marmalade, citrus notes.

Food pairing:

A rich crème brûlée or simply by itself to appreciate the complex, lingering flavours.

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:

If a parcel of fruit is regarded as particularly special, it will be kept apart after fortification and may eventually "graduate" to the Grand or Rare solera system. These wines do not come about every year, and are a product of exceptional vintages, combining depth of fruit with complexity of age. We draw off small quantities from our oldest collection of barrels and then fill these barrels with the next oldest collection. The youngest collection is only occasionally refilled, with wines that have already undergone many years of ageing and careful selection. The final blend is a combination of rich and intense parcels to create a wonderfully layered wine, often involving many generations of winemaking patience.

Specifications:

Size: 500mL Alc/Vol: 18.5% Residual Sugar: 249g/L Titratable Acidity: 5.1g/L pH: 3.82

"Displaying a deep level of richness and complexity with notes of caramel and butterscotch, this is a very special wine having matured over many generations."

Andrew Drumm, Winemaker