



CAMPBELLS

OF RUTHERGLEN



PRODUCER PROFILE

Estate owned by: Jane and Jules Campbell
 Winemaker: Julie (Jules) Campbell
 Total acreage under vine: 161
 Estate founded: 1870
 Winery production: 600 Bottles
 Region: Rutherglen
 Country: Australia

Merchant Prince Rare Rutherglen Muscat N/V

WINE DESCRIPTION

This classification is rare by name and by nature. The grapes are left late in the season to achieve optimum ripeness, ensuring maximum fruit flavour and a high degree of natural sweetness. Only selected parcels of premium fruit made to the strictest criteria can be added to the Rare Rutherglen Muscat solera. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style. As with any blended wine, it is difficult to specify an exact age. The oldest base wine is well over 70 years old, with only wines of the highest standard from excellent vintages being added to this outstanding solera.

The Muscats of Rutherglen are considered the "World's Richest Wines" and bear a mark of authenticity – an oval logotype with a stylised "R" – which is only applied to the wines drawn from the great Muscat vineyards of the region. The "Muscat of Rutherglen" trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

TASTING NOTES

Deep mahogany brown, with olive hues. The ultimate in intensity. Raisined sweetness explodes on the front of the palate. Complex nutty flavours flow through the full length of the palate and the drying tannin finish lingers for many minutes.

FOOD PAIRING

This wine has achieved optimum flavour and balance during the aging process in solera and should ideally be enjoyed soon after opening. The perfect partner with coffee and petit fours or the strongest cheeses. However, it is recommended on its own to fully appreciate the intensity and myriad lingering flavors.

VINEYARD & PRODUCTION INFO

Vineyard size:	30
Soil composition:	Red Sandy-Loam
Training method:	VSP and Espalier
Elevation:	578 feet
Vines/acre:	2,750
Yield/acre:	2.6 tons
Exposure:	Various
Harvest time:	March
Bottles produced of this wine:	600

WINEMAKING & AGING

Varietal composition:	100% Muscat
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5-7 days
Fermentation temperature:	60-68 °F
Maceration technique:	Pumpovers
Length of maceration:	2 days
Type of aging container:	Barrels
Size of aging container:	550
Age of aging container:	More than 10 years
Type of oak:	French and American
Length of aging before bottling:	More than 25 years
Length of bottle aging:	Bottled on demand

ANALYTICAL DATA

Alcohol:	17.5
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