



CAMPBELLS

OF RUTHERGLEN



PRODUCER PROFILE

Estate owned by: Jane and Jules Campbell
Winemaker: Julie (Jules) Campbell
Total acreage under vine: 161
Estate founded: 1870
Region: Victoria
Country: Australia

Rutherglen Muscat N/V

WINE DESCRIPTION

This unctuous dessert wine was developed by pioneer winemakers, who discovered that the fruit of the Muscat a Petit Grains Rouge produced a wonderful wine when exposed to the long, dry growing season of the Rutherglen region. Each season grapes are picked after prolonged ripening (average vine age is between 20 and 25 years old) to ensure maximum sugar levels and raisin character. The resulting wine is blended with previous vintages using a modified Solera method to produce a consistent style. The final blend contains portions of wine from some vintages more than 30 years old.

TASTING NOTES

Bright amber gold with copper tints. Fresh raisin fruit backed by subtle oak characters. Luscious mouthfilling raisined fruit combine with the oak flavours to produce a wine of great length.

FOOD PAIRING

Excellent chilled as an aperitif, with strong cheese, plum pudding, or after dinner with freshly brewed coffee.

VINEYARD & PRODUCTION INFO

Soil composition: Clay, Clay-Loam, and Sandy-Loam
Year vineyard planted: 1920

WINEMAKING & AGING

Varietal composition: 100% Muscat (Petit Grains Rouge)
Type of aging container: Modified Solera

ANALYTICAL DATA

Alcohol: 17.5
pH level: 4
Residual sugar: 230
Acidity: 4.8