

DE BORTOLI Rutherglen Estate 'Classic' Muscat NV



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	OTHER		
Region:	VICTORIA		
Vintage:	NV		
Volume:	500ml		
Vinification:	Rutherglen is the ideal region for making this style of wine because of its long, dry ripening season, allowing the grapes to soundly develop incredibly high sugar levels and degrees of raisining. The grapes are harvested, crushed, then allowed to soak on skins so that all the sugar and rich flavours are extracted from the skins and into the juice. A small degree of fermentation may or may not be encouraged while the juice is 'on skins', depending on the level of sugar.		
Palate:	A fresh, aromatic style that should display characters of fresh raisins, dried fruits and nuts, and should start to show more complex characters as a result of longer time in barrel and will start to display toffee and caramel characters but still have nice raisin aromatics		
Cellaring:	Now, up to 5 years		
Food Match:	DESSERT		
Technical Analysis:			
Alcohol:	16.50%	pH:	3.95
Packaging:	6 x 500ml	Titrateable Acidity:	4.2