Morris of Rutherglen Classic Topaque, Rutherglen (50cl) NV

AMR005NV

NV Vintage

Morris of Rutherglen

— Rutherglen, Australia

Silver IWSC 2025

A mature style but all about freshness and varietal character balanced by subtle age complexity from time spent in barrel.

Production

Morris of Rutherglen have 80 hectares of easterly facing vineyards which are planted on red loam over red/yellow poldzotic clay soils. The red loam helps produce wines with greater flavour and richness. The vineyards gently slope, with the earlier budburst varieties being planted on the higher slopes, and the later budburst varieties on the lower slopes around 175 metres above sea level. The vines are grown on a single wire trellis 900mm high and are hand-pruned using the rod and spur method, relying only on natural rainfall. This produces lower-cropping vines that offer fruit of high sugar levels and concentrated flavours.

Grapes were selected for harvesting between 15 to 16 baume. The fruit has considerable hang time on the vine allowing for high sugar levels and intense flavours. In the winery, the grapes are crushed and allowed to start fermentation. Once the desired baume level has been reached, pressing takes place and a high strength neutral spirit is added to arrest fermentation, before being transferred into casks for maturation. At blending, a selection of wines from different vintages are chosen, each contributing special characteristics to make a wine with complexity; age, youthfulness, freshness of flavour and consistency of style.

ABV:
17.50%

Case/Bottle Size:
6x 50cl

Closure:
Please Select

Wine Type:
Fortified, Sweet

Category:
Sustainable

Grape Varieties:
Muscadelle 100%

Suitable for:
Vegan

Bottle Barcode:
9322214005369

Tasting note

Mid amber with slight green highlights, this wine offers a concentrated nose displaying malt and treacle with a touch of preserved fig. The complex and intense palate is full of luscious toffee, honey and fresh cold tea characters. With an average age of around eight years, the Classic Topaque displays freshness and varietal character balanced by subtle age complexity from time in barrel.

Food Match

Perfect poured over ice-cream or paired with a Caramel-based desserts.